

Keane's Fresh Refrigerator Pickles

We often double or triple this recipe and enjoy it for several days. You can never make too much. Use long cucumbers, short ones or even the round lemon types, adjusting for size. If firm seeds have developed, scoop out the centers with a spoon before slicing.

- 3 long cucumbers or 5 medium, peeled
- 1 sweet green pepper
- 1 sweet red pepper
- 1 medium onion
- 1 tablespoon salt
- 2 teaspoons celery seeds
- 3/4 cup sugar
- 1/2 cup cider vine

Cut cucumbers into 1/8" thick slices. Cut pepper in half, remove seeds and thinly slice pepper. Peel onion, cut in half and thinly slice. Mix cucumber, pepper and onion slices with salt and celery seed. Let stand for one hour. Combine sugar and vinegar, pour over vegetables, mix well, cover and refrigerate.

Pickles are ready to eat in about a day. Store in refrigerator for up to one month. This makes about 5 cups of delicious bread and butter type pickles. Sometimes, Keane reduces the sugar, uses fresh dill instead of celery seed or adds a spicy pepper to the mixture. It's wonderful to have a jar of these to pull out of the refrigerator on a summer day.



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