

# HERMAN'S REFRIGERATOR PICKLES

- 1 large or 2 medium cucumbers
- 1/2 large onion
- 1 1/2 tablespoons coarse or Kosher salt
- 1 teaspoon celery seed
- 1/2 teaspoon pepper
- 2 cups of ice
- 3/4 cup distilled white vinegar
- 3/4 cup sugar

Optional first step: peel a little, or all of the skin off of the cucumbers.

Slice the cucumber and onion into 1/8 to 1/4 inch slices, depending on preference. Place the slices into a colander over a plate or bowl. Add the salt, celery seed, and pepper. Toss everything together until evenly distributed. Pour the ice over the top and leave at room temperature for about an hour. This will draw moisture out of the cucumbers and onions and allow it to drain away.

After an hour, separate the cucumbers and onions from the liquid and any remaining ice. Pack them into any suitable container. I typically use mason jars. Next combine the vinegar and sugar with a whisk until the sugar is dissolved. Pour the liquid over the cucumber and onions until they are completely submerged. If you need to make more, the ratio is 1:1 sugar to vinegar. Refrigerate the pickles for at least a couple of hours before serving.

Yields about 1 quart. Keep refrigerated for up to 2 weeks.

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