



Nana Pickles

Ingredients

(also known as Refrigerator Pickles)

- 7 cups pickling cucumbers (sliced thin)
- 1 cup yellow onion (sliced thin)
- 1 cup green pepper (sliced thin)
- 1 tablespoon salt

Brine

- 1 cup Fustini's vinegar ([Pinot Grigio](#), [12 Year White](#), [Oregano](#))
- 1 tablespoon celery seed
- 2 cups sugar

Directions

Step 1.

Pour salt on the cucumbers, onion, and pepper. Let stand 2 hours, then drain. Pack the vegetables tightly into containers. Heat brine until it boils, and pour over vegetables in containers. Let cool, secure the lid and store in the refrigerator.