

OVERNIGHT PICKLES

Submitted by Phebe Meyer

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3 large cucumbers, about 1 1/2 inches in diameter or 7 or 8 small cucumbers

1 medium onion, chopped

1 sweet red or green pepper, stemmed, seeded, and chopped

1 Tbsp. kosher salt or other non-iodized salt

2 teas. Celery seed

1/2 cup honey

1/2 cup distilled white vinegar

If cukes have been waxed, peel them. Otherwise, scrub them well and slice thinly. In a large bowl, stir together cucumbers, onion, pepper, salt, and celery seed until well combined. Let stand 1 hour. Thoroughly mix honey and vinegar. Pour over pickles and stir to blend. Place in a covered glass container and refrigerate. Pickles are ready to eat in 24 hours.

<http://www.geocities.com/BourbonStreet/Square/5622/Recipes/Preserves/pres2.html>