

# Freezer Pickles

Recipe from Michigan FRESH



## Ingredients:

- 6 cups thinly sliced cucumbers
- 1 large white or yellow onion, sliced thinly
- 2 Tbsp pickling salt
- 1 cup sugar
- 1 cup white vinegar
- 2 cloves garlic, minced
- 3 Tbsp dill seed

## Directions:

1. In a large bowl, combine cucumbers and onions; sprinkle with salt and let stand for 2 hours. Rinse under cold, running water and drain well.
2. In a large bowl, combine sugar, vinegar,

garlic and dill. Stir well to dissolve the sugar.

3. Add cucumbers and onion and mix thoroughly.
4. Pack into food-safe containers, leaving about 1 inch head space at the top of

*Freeze for up to 6 months. Defrost in refrigerator for 8 hours before serving.*

*Spice up your pickles by adding 1 finely diced jalapeno or 1/2 tsp red pepper flakes in step 2*

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