## Refrigerator Sweet Pickles

## BRInE:

## 1 tsp. Turmeric

## 1 tsp. Mustard Seed

4 cups Sugar
2 cups Vinegar
1 tbsp. Salt

## 1 Empty Ice Cream Pail

Use 4 large Long English Cucumbers or enough Small Pickling Cucumbers to fill 1 ice cream pail $3 / 4$ full.
Place all ingredients, except the cucumbers, into the bottom of the ice cream pail and mix well. Then fill the pail with thinly sliced cucumbers and onions (optional). When adding the cucumbers to the pail be sure that all of the slices are covered with the brine. Put the ice cream pail in the fridge and stir once every day for a 1 week. After 1 week, put the pickles into clean jars and store in the fridge.

