

Jenny's 3-Hour Sweet Pickles

This recipe makes a sweet and tangy pickle but you can alter the amount of sugar or salt if you like. The best cucumbers for pickling are the "Kirby" type, which are about 5-inches long and kid of fat. Pickles, and all fermented foods, are good for you. Eat more!

1 cup water (divided)
1/2 cup sugar
1 teaspoon salt
1 cup distilled white vinegar
1/2 cup thinly sliced onion
3 or 4 firm pickling "Kirby" cucumbers

1. Put 1/2 cup hot water into big jar.
2. Add sugar & salt and stir until dissolved.
3. Add 1/2 cup cold water and add vinegar.
4. Add sliced onion.
5. Peel the cuces and slice into 1/4-inch slices.
6. Add cuces to jar and refrigerate at least 3 hours.