

# Instant Cucumber Pickles

**My dad had several cooking jobs. He would also cook Sunday breakfast, homemade sourdough pancakes, he always did the grilling and he always made the pickles the best!**

## **Instant Cucumber Pickles**

**8 cups thinly sliced medium cucumber pickles**

**2 cups sliced white onions**

**4 tsp salt**

**2 cups white vinegar**

**1 1/2 cups sugar**

**Combine cukes and onions in a deep bowl and sprinkle with salt. Cover and chill overnight.**

**Drain in colander to remove as much moisture as possible. Do not rinse. Combine vinegar with sugar and stir until dissolved. Pour over cukes. Put into jars and cover tightly. Chill overnight.**

**These can be kept in fruit jars in frig for about 2 weeks.**