

Old-Fashioned Sweet Refrigerator Pickles

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pickle-brine-recipe>

Ingredients:

- 3 cups apple cider vinegar or white vinegar
- 2 cups water
- 2 1/2 cups sugar
- 1/2 teaspoon celery seed
- 1 teaspoon dried dill weed
- 1 teaspoon ground turmeric
- 1 tablespoon pickling salt
- 1/2 teaspoon pickle crisp, optional
- 8 pickling cucumbers medium sized
- 1 white onion small
- 4 cloves garlic

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 143 grams
3. Fiber: 4 grams
4. Protein: 4 grams
5. Sodium: 1800 milligrams
6. Sugar: 132 grams

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