

IceBox Pickle Basic Recipe

Ingredients needed:

- ★ IceBox Pickle Mix
- ★ 6 large to 8 medium-size cucumbers
- ★ 3 cups sugar (or sugar substitute)*
- ★ optional add: sweet red bell and/or green bell peppers, sliced carrots**
- ★ up to 1-1/2 cups of water
- ★ 3 onions (tennis ball-size)
- ★ 3 cups of white vinegar

Directions:

Prepare desired vegetables by washing, peeling, slicing, cutting, etc. Amount of vegetables required to completely fill a 1-gallon container varies according to size and type of vegetables used. Remember, you must use enough vegetables to completely fill a 1-gallon container. **Do not exceed adding over 1-1/2 cups of water.**

In a 1-gallon container, place sugar, vinegar and **IceBox Pickle Mix**; stir to mix these ingredients. Pack container completely full (to the top) with fresh, cut-up vegetables. **Add water to completely cover vegetables, but do not exceed 1-1/2 cups of water.** Mix well by shaking or stirring. Cover and refrigerate a minimum of 24 hours before eating. Pickles improve the longer they set. Shake or stir occasionally. Keep refrigerated. Pickles will keep 6 to 9 months in refrigerator.

*For a more tart, less sweet pickle, reduce sugar to 1-1/2 or 2 cups. If using a sugar substitute, use the equivalent of 1-1/2 to 2 cups sugar to start; add more sugar substitute if desired according to taste.

**Use any fresh vegetable that will stay crisp: onions, cucumbers, zucchini, peppers (green, yellow or red), celery, carrots, cabbage, cauliflower, etc.

This recipe may also be "canned." Please refer to a current canning book for directions and guidelines.



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