



## Vinegar Pickles

### Ingredients:

- 3-4 medium cucumbers
- 1 medium onion
- 1/4 cup cider vinegar
- 1/2 cup sugar
- 1 teaspoon salt

### Directions:

1. Wash hands with soap and water.
2. Rinse cucumbers under cool running water. Peel and thinly slice each cucumber. Set aside.
3. Peel the onion and rinse under cool running water. Thinly slice and set aside.
4. In a bowl or casserole, layer the cucumber and onion slices. Add the vinegar, sugar, and salt. Stir until combined.
5. Cover the cucumber mixture and chill in the refrigerator for 2-3 hours. Serve either with or without the pickling liquid. **Yield:** 6-8 servings.