

Quickie Pickle

Ingredients

- 2 medium cucumbers
- 3 onions
- 1/2 cup white vinegar
- 1/2 cup sugar
- 1/2 tsp salt

Instructions

1. Do not peel cucumbers; score them lengthwise with tine of fork. Slice paper thin.
2. Slice onions and separate into rings. Combine with cucumbers.
3. Combine vinegar, sugar, and salt. Stir over low heat until sugar dissolves.
4. Bring to a boil. Pour over cucumbers and onions.
5. Chill. Recipe makes 6-8 servings.

Quickie Pickle

2 medium cucumbers $\frac{1}{2}$ C. sugar.
3 " onions
 $\frac{1}{2}$ C. white vinegar $\frac{1}{2}$ tsp salt.

do not peel cucumbers, score them lengthwise with line of fork. Slice paper thin. Slice onion, separate into rings. Combine with cucumbers combine vinegar & sugar salt. Stir over low heat until sugar dissolves.

Bring to a boil. Pour over custard
milk. Chill, recipe for sewing