

Lulu`s Family Recipes

Leslie`s Pickles

Kristin Koptiuch

I got this recipe from a professor of Robert`s, Dr. K. I`ve used this for the Armenian cucumbers from the garden. You can add whatever flavors you want to give it spice or flavor you prefer.

- 2 large cukes (pickling cukes may work best)
- 1 small onion (sliced very thin, any type of onion is fine)
- 1 tsp or less of salt
- 1/4 cup vinegar (cider, wine, rice all work)
- 2 T honey
- 1/2 t. dry mustard
- Optional: black pepper grinds, fresh or dry dill, hot pepper flakes, garlic
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Slice cukes thinly. Mix salt, vinegar, honey, mustard and any other seasonings in medium to large bowl (depends on how much cukes you have). Mix in cukes and onions so dressing is distributed evenly and let sit at room temp or an our. You can leave in bowl or put in jar and store in the fridge. It is good to eat the same day. I would recommend eating them within a week as they are not like the canned cukes.

