



[Easy Freezer Pickles](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 45 minutes, plus 24 hours for brining

Ingredients:

- 16 (generous) cups Pickling Cucumbers, thinly sliced
- 2 medium White Onions, thinly sliced
- 8 TBSP Kosher Salt
- 5-8 cups White Sugar (depends on how sweet you would like these)
- 4 cups White, Distilled Vinegar
- 2 TBSP Celery Seed
- 2 TBSP Mustard Seed
- 2 TBSP Dry Dill
- Fresh Dill Sprigs (optional)

Directions:

- Thoroughly wash your pickles. Scrub the ends to remove all dirt. Dry the pickles.
- Thinly slice your cucumbers and onions. A mandoline is great for this!
- Allow for a generous 16 cups of sliced pickles.
- Combine cucumbers, onions, salt, celery seed, mustard seed and dry dill in a food grade container. Mix well.
- Add white sugar, mix well.
- Add vinegar, mix well.
- Cover and refrigerate overnight (24 hours).
- Remove food grade bucket from the refrigerator, and place brined pickles in freezer grade plastic containers, leaving 1/2" of head room. Tongs work well to remove the pickles from the bucket.
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- Clean off rims of containers.

- Cover, label and place in freezer. Freeze for at least 3 days before eating
- Thaw for 30 minutes before serving.
- These will last in your freezer for 6 months. Once thawed they will only last a few weeks in your refrigerator, so consume quickly!

Makes 4 quarts Freezer Pickles