



# Homemade Refrigerator Pickles

Family Friendly

Vegan

**Ingredients**     Servings: 2 quarts     Prep Time: 10 minutes     Cook Time: 5 Minutes

- 4 cups **water**
- 2 Tbsp. **Kosher salt** (large grained)
- 2 cups **white vinegar**
- 10-12 **pickling cucumbers**, washed, trimmed and cut into 1/4 inch round slices or spears
- 1 head of **garlic**, peeled and smashed slightly
- 4 large fresh **dill sprigs** (stems removed) or 1 Tbsp. dried dill
- 10 **peppercorns**
- 1 tsp. **sugar**

*Note: While any cucumber can be pickled, pickling cucumbers, or Kirby cucumbers, work best. They have bumpy, spiny skins, and are never waxed.*

## Directions

1. Put the water, salt, sugar and vinegar in a pot on the stove, and turn the heat to medium. When the mixture (brine) boils, turn the heat off and set the pot aside to cool completely.
2. Put the sliced cucumbers, garlic, dill and peppercorns in a large bowl. Mix together, then pack in jars. Pour the cooled brine into jars to fill. Seal with an airtight lid and store in the refrigerator. Pickles can be eaten anytime, but are best after a week.

Recipe adapted from Self Proclaimed Foodie