

Making Refrigerator Dill Pickles



GATHER YOUR INGREDIENTS:

- 4 cups water
- 2 cups white vinegar
- 2 tablespoons kosher salt
- 1 teaspoon sugar
- 10-12 pickling cucumbers
- 1 large red onion
- 1 jalapeno pepper (optional)
- 3 quart or 6 pint jars, lids and rings (well washed in hot, soapy water)
- 1 big bunch of dill thick stems removed
- 1 head of garlic skins removed, cloves smashed
- peppercorn kernels (8-10 per jar)

Collect and wash
jars, lids and
rings in hot,
soapy water to
sanitize.



Make the Brine

The brine consists of water, vinegar, salt, and sugar. It is the liquid that preserves and flavors your pickles.



2 cups white vinegar



4 cups water



2 tablespoons salt



1 teaspoon sugar



Bring this mixture to a boil and then remove from heat and cool.

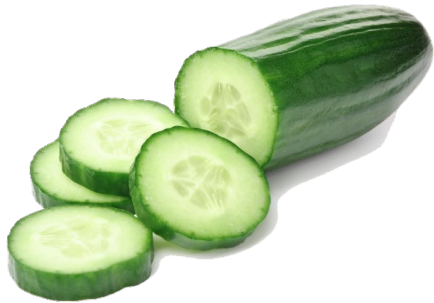
Remove sprigs of dill from the dill plant and put into jars.



Add 8-10 peppercorns to each jar.



Cut the
cucumbers
into slices
or spears.





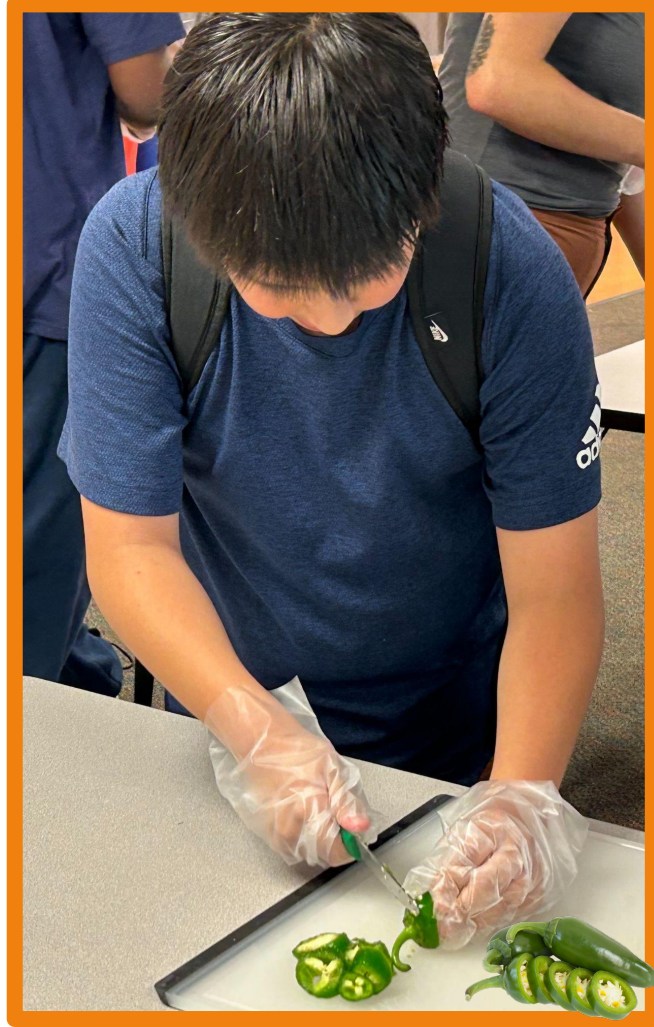
Add prepared cucumbers to jars.

You can also add other vegetables such as the carrots you see in this picture!





Cut the red onions, garlic and some jalapeno (if you want them spicy) and add to jars.





Add the cooled brine to your jars until the vegetables are completely covered.

Add lids and rings and store in the refrigerator.



The flavor is best if stored for at least one week, but they can be eaten at any time. Pickles should be good for at least 4-6 weeks after that.

