



Refrigerator Dill Pickles

Makes approximately 4 pint jars

2 pounds cucumbers (pickling cucumbers or mini cucumbers preferred)

2-1/2 cups water

2-1/2 cups vinegar

2 Tablespoons + 1-1/2 tsp pickling/canning salt

1/3 cup sugar

4 garlic cloves

2 teaspoons mustard seeds

4 sprigs of dill weed (or 2 teaspoons dill seed)

2 teaspoons peppercorns (optional)

1. Heat water, vinegar, salt and sugar in a saucepan and simmer for 10 minutes. Set aside and let it cool somewhat.
2. Meanwhile, slice cucumbers into rounds. Fill four sterile pint jars with cucumbers.
3. Add 1 garlic clove, 1 sprig dill or ½ teaspoon dill seed, ½ teaspoon mustard seed, and ½ tsp peppercorns to each jar.
4. Pour warm liquid over the cucumbers in each jar to cover them.
5. Use a chopstick or similar implement to remove any air bubbles. Wipe the jar tops and put on a lid and ring.
6. Refrigerate at least 1-2 hours (flavors develop and get stronger the longer you let the pickles marinate in the brine).

Refrigerator pickles will last 2-6 weeks in the refrigerator. Do not eat if the brine becomes cloudy, mold develops or off-smells are emitted. Must be kept refrigerated to prevent bacterial growth.