

## REFRIGERATOR PICKLES

Makes 1 pint

It's easy to double or triple this recipe!

### Ingredients

- 1/2 cup vinegar – white or apples cider
- 1/2 cup water
- 1 ½ tsp. salt
- 2 tsp sugar
- 2 cloves garlic whole
- 1 tsp. peppercorns
- ¼ tsp mustard seeds
- 1 pinch red pepper
- 3 dill sprigs
- 4-5 cocktail cucumbers cut into 4 spears
  - May also use carrots, cauliflower, green beans, onions

### Instructions

1. Add vinegar, water, salt, and sugar to a medium-sized pot or sauce pan and bring to a boil.
2. Reduce heat to low and simmer for 5 minutes or until sugar is completely dissolved.
3. Place garlic cloves, peppercorns, mustard seeds, and dill sprigs in the bottom of a mason jar.
4. Add cucumber spears to the jar in a vertical orientation. Pour vinegar solution over cucumbers and add additional water as needed to completely cover the cucumbers.
5. Refrigerate pickles at least overnight or up to 3-4 days for the best results. Pickles will keep well in the refrigerator for up to 4 months and will slowly lose their crispness after that.

