

Classic Dill Pickles
By the Good Housekeeping Test Kitchen
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Total Time: 15 minutes

Ingredients

1 1/4 cups distilled white vinegar
1 c. water
4 cloves garlic, crushed and peeled
3 tbsp. sugar
2 tbsp. Kosher salt
1 lb. Kirby or pickling cucumbers, quartered lengthwise
3 sprigs dill

Directions

1. In small pot, combine white vinegar, water, garlic, sugar, and salt. Heat on medium until sugar dissolves, stirring.
2. Arrange cucumber spears and dill in 1 (32-oz.) jar; pour warm brine over cucumbers to cover. (Can be made in 2 or more smaller jars as long as there's enough brine to cover.) Let cool slightly.
3. Replace lid and refrigerate at least 4 hours or up to 2 weeks.