

Easy Homemade Refrigerator Dill Pickles

From the website "The Farm Girl Gabs"

Yield: 3 jars

Prep time: 30 Minutes

Total Time: 30 Minutes

Ingredients

8-10 Kirby cucumbers, sliced evenly into spears

10 sprigs fresh dill weed

1 1/2 cups apple cider vinegar

1 1/2 cup water

5 cloves garlic, smashed

3 teaspoons pickling salt, or kosher salt

1/2 teaspoon granulated sugar

1 teaspoon whole black peppercorns

1 1/2 Tablespoons pickling spice or whole yellow mustard seeds

1/2 teaspoon crushed red pepper flakes

Instructions

1. Slice Kirby cucumbers into spears or slices.
2. Pack a clean and sterilized pint-sized mason jar with sliced cucumbers and dill sprigs. Leave a 1/2 inch of space at the top of the jar for liquid.
3. In a medium pot heat the vinegar, water, garlic, salt, sugar and all spices until the mixture comes to a simmer and salt and sugar dissolve.
4. Cool the brine down to warm and fill the jar so everything is covered with brine. Make sure to add some of the spices and garlic from the brine mixture to each jar.
5. Close the lid tightly and refrigerate for 24 hours before eating.

Notes: Refrigerator pickles will store for two months in the refrigerator. For additional flavor, add some thinly sliced onion to the jars.