

FRESH FROM THE GARDEN TASTINGS

Refrigerator Pickles



Ingredients

6–8 medium to large cucumbers
2–3 cloves garlic
4 cups water
1 ⅓ cup white vinegar
1 tablespoon salt
2 sprigs fresh dill
Peppercorns (to taste)
Mustard seed (to taste)

Serves many

Instructions

Slice cucumbers into a large bowl. Cover with vinegar, water, and salt. Let sit for 30 minutes. Drain brine from cucumbers, making sure to save the brine. At bottom of a jar, place garlic cloves, peppercorns, mustard seed, and one sprig fresh dill. Fill jar to rim with sliced cucumbers. Add one sprig dill on top. Fill jar to rim with brine solution and seal with lid. Refrigerate for minimum of three days before use. Eat within ten days.