

Garlic Dill Refrigerator Pickles

Adapted from Mrs. Wages

Makes 4 one-pint jars

Ingredients

- 2 cups apple cider vinegar
- 2 cups water
- 3 teaspoons pickling salt
- 8 garlic cloves
- 1 teaspoon red pepper flakes, divided
- 4 teaspoons dill seed, divided
- 2 teaspoons black peppercorns, divided
- 2 pounds Kirby or other pickling cucumbers (approximately ½ lb for each jar)

Process

1. Wash your jars in hot, soapy water and put aside.
2. Combine vinegar, 2 cups water, and pickling salt in a pot and bring the brine to a boil.
3. Add 2 garlic cloves, ¼ teaspoon red pepper flakes, 1 teaspoon dill seed, and ½ teaspoon black peppercorns to each jar. Trim off the blossom end of the cucumbers and slice into spears or thick coins. Pack the cucumbers firmly into the jars, taking care to not crush them.
4. Slowly pour the hot brine over the cucumbers in each jar, leaving ¼ inch headspace. Gently tap the jars on a towel-lined countertop to help loosen any bubbles before using a wooden chopstick to dislodge any remaining bubbles. Check the headspace again and add more brine if necessary.
5. Wipe the rims, apply lids & rings, and let the jars cool to room temperature before placing in the refrigerator.

Let these pickles cure at least one week in the refrigerator before eating. They will be good for about three months- if they last that long!

*NOTE: Your jars may seal during the cooling process. However, without the boiling water bath process, they are **not** shelf stable, so be sure to store them in the refrigerator.*

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