

GARLIC AND DILL REFRIGERATOR PICKLES

INGREDIENTS

8 kirby cucumbers, about 2 cups, halved lengthwise
1 1/2 cups water
1 1/2 cups white wine vinegar
1/3 cup granulated sugar
1 tablespoons salt
6 garlic cloves, finely sliced
4 tablespoons fresh dill, roughly chopped
2 teaspoons whole mustard seed
2 teaspoons pink peppercorns

DIRECTIONS

Clean the pickles and make sure that any blemishes are cut off. Cut in half. Split the peppercorns and mustard seed between the two jars and add some of the dill to the bottom of the jars. Add the finely sliced garlic. Then stuff cucumbers into jars, filling almost to the top (I stand them upright). Really fill them in there (sort of like a puzzle). Place remaining dill on top.

In a small sauce pan, bring vinegar, water, sugar and salt to a boil. Simmer until the sugar has dissolved and then turn off the heat. While the mixture is still hot, using a ladle and a funnel (or a ladle with pour spout), fill the jars with the vinegar mixture completely to the top. Refrigerate for at least 2 days before serving. Pickles will retain their texture and flavor for about two weeks.