

Refrigerator Dill Pickles

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Adapted from Kitchen Fun With My Three Sons

- 3 cups water
 - 3/4 cup white vinegar
 - 3 tablespoons granulated sugar (or Monkfruit)
 - 2 tablespoons kosher salt
 - 6 small cucumbers
 - 12-16 sprigs fresh dill
 - 4 cloves fresh garlic peeled and sliced thin
 - 2 tablespoons pickling spices
 - 2 quart jars with lids
1. In a medium saucepan, combine the water, vinegar, sugar, and 2 tablespoons of salt and bring to a boil over medium to medium-high heat. Reduce the heat to low and simmer for 15 minutes. Set aside to cool. to room temperature
 2. Wash the cucumbers and cut each into even spears. If the cucumbers are too tall to stand up in the jars without sticking out the top, trim off one end of each so they're the right size for the jars. Fill each jar with cucumbers.
 3. Push the fresh dill sprigs down into the jars between the cucumbers. Add the sliced garlic and pickling spices to the jars.
 4. Pour the room temperature brine evenly into the jars and seal each jar with a lid.

5. Refrigerate for 24 to 48 hours before serving. Keep refrigerated for up to one month (discard leftovers after 1 month).

Side Dish

Ferments, Pickles