



## Refrigerator Pickles

This is a great way to make pickles in the fridge. But please note, you have to store them in the fridge or they will ferment!

Using whatever jars you have, cut cucumbers into whatever shapes you would like and fill the jars. Then put in the jars:

2T of chopped garlic  
1 sprig of dill

Then boil together in a pot:

1 gallon of water  
1 cup of white vinegar  
 $\frac{3}{4}$  cup of sea salt (you can use Kosher or pickling salt too)  
1T sugar

Once the mixture boils, ladle into the jars to the top. Put the lids back on and refrigerate for 24 hours. And viola! Your own home made pickles.

This is a very basic pickling technique. You can add additional seasonings for different flavors, (cumin is one of my favorites) and pickle other vegetables such as carrots, cauliflower, and onions.