

Refrigerator Pickles

In a pot:

1 ¼ Cups White vinegar
1 ½ Cups Filtered water
¼ Cup Kosher Salt
½ to 1 Cup Sugar, to taste

Bring to a boil and allow sugar and salt to dissolve. Set aside. Allow to cool completely so the brine does not cook the vegetables to be pickled.

8-10 Kirby or small cucumbers, washed and sliced
1 whole Onion, sliced, cut into quarters
Peppers, sliced (I like to use the little colorful peppers)
5-6 cloves of garlic sliced
1 bunch of fresh dill, washed, not chopped

Place prepared vegetables into a jar(s), alternating with dill sprigs. When brine mix is cooled, pour into jars to cover vegetables. Using a canning wand, ensure there are no bubbles. Place lid on jar, and screw it closed. Place in refrigerator at least one week before taste testing.