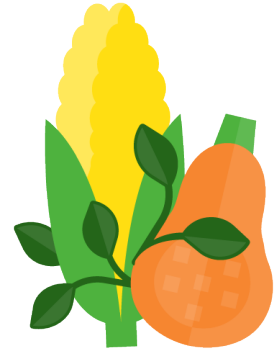


Refrigerator Pickles



Yield: One large jar of pickles

Preparation time: 20 minutes

Refrigeration time: 2 days

Equipment:

- ❖ Large (1-quart or 1-litre) jar with lid (wash with hot soapy water and rinse well).
- ❖ Knives
- ❖ Cutting boards
- ❖ Refrigerator
- ❖ Liquid measuring cups
- ❖ Measuring spoons
- ❖ Spoon to stir
- ❖ Forks and small plates for serving

Ingredients:

- ❖ 1 ½ cups of water
- ❖ 3 tbsp white vinegar
- ❖ 1 tbsp of kosher or pickling salt (do not use iodized table salt)
- ❖ 2 tsp black peppercorns
- ❖ 4 cloves of peeled garlic
- ❖ 4 large sprigs of fresh dill or 3 tsp dried dill
- ❖ 4 bay leaves
- ❖ 1 large English hothouse cucumber or 4 mini cucumbers, sliced

Directions:

- ① Add the water, vinegar, salt, peppercorns, garlic, dill and bay leaf to a large jar and stir to combine.
- ② Add the sliced cucumbers to the jar. Then place the lids on the jar and shake gently to combine.
- ③ Refrigerate for 2 days before serving.

Note: The pickles can last in the refrigerator for up to 1 week.
