

# Refrigerator Pickles



## Ingredients:

Cucumbers  
Onion, quartered (Sweet or yellow)  
Garlic, peeled whole  
Dry Dill  
Celery Seed  
Crushed Red Pepper  
Other Spices (Whatever you like)  
3 Cups water  
1 Cup of White Distilled Vinegar  
2 ½ Tablespoon Salt

Start by cutting your cucumbers in whatever shape you like, chips or spears, but make them uniformed in size. In clean containers, I used mason jars, put your spices, garlic, and onion in first. Pack your jars full with cucumbers leaving ½ inch headspace. Prepare your brine by bringing the water, vinegar, and salt. Bring to a boil on medium-high heat and let it boil for 5 minutes. After the 5 minutes, pour the brine over the cucumbers until the liquid covers the product while brine is still hot. Put lids on and after they cool shake jars to distribute spices. Brine is enough for 3 pint jars. Pickles will be full of flavor after one week. Keep in refrigerator for up to three months.