

REFRIGERATOR PICKLES

INGREDIENTS

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| 3 jars with lids | sea salt |
| 3 cucumbers | white vinegar |
| 2 cloves of garlic for each jar, | peppercorns |
| fresh dill or seed | water |

PROCEDURE

Peel garlic cloves and place in each jar.

Add 1 tsp of dill seed and 5 peppercorns to each jar.

Cut off the blossom end of each cucumber, cut lengthwise into quarters or slice for pickle chips.

Pack them into jars.

Mix 1 1/2 cups of water with 1 1/2 cups of vinegar and add 2 tbsp. sea salt or pickling salt to the mixture.

Blend and pour into jars leaving about 1/2 inch of head-space.

Put lids on the jars and refrigerate.

Let them sit in refrigerator for about 3 days to a week.

They must be kept in refrigerator and will stay fresh for about 2 months.