

FRIDGE PICKLES

recipe by: nina shirley



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MAKES: 3 PINTS // TOTAL TIME: 45 MINUTES
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INGREDIENTS

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|------------------------|-------------------------|
| 3 PINT MASON JARS | 2 CUPS VINEGAR |
| 3 LID AND RING SETS | 3 TBSP SALT |
| 6 PICKLING CUCUMBERS | 3 TSP MINCED GARLIC |
| 9 SPRIGS OF FRESH DILL | 3 TSP RED PEPPER FLAKES |
| 2 CUPS WATER | |

DIRECTIONS

1. SLICE CUCUMBERS INTO SPEARS.
2. BOIL A LARGE POT OF WATER AND SANITIZE MASON JARS, LIDS AND RINGS.
3. BOIL WATER, VINEGAR AND SALT.
4. PUT 3 SPRIGS OF FRESH DILL, 1/2 TSP GARLIC, 1/2 TSP RED PEPPER FLAKES (OPTIONAL) IN JARS.
5. PACK JARS TIGHTLY WITH CUCUMBER PIECES.
6. ONCE SALT IS DISSOLVED IN BOILING VINEGAR MIXTURE, FILL THE JARS TO 1/2 INCH FROM THE RIM WITH LIQUID.
7. PUT LIDS AND RINGS ON TIGHTLY. LET COOL.
8. REFRIGERATE. PICKLES ARE READY IN 48 HOURS.

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