











# Quick Refrigerator Pickles



Yield: 1 quart

## INGREDIENTS & EQUIPMENT

-  6-8 small pickling cucumbers
-  1 cup rice vinegar
-  1/2 teaspoon kosher salt
-  1-2 cloves garlic, sliced
-  1 cup hot water
-  Small handful dill, torn
-  6 tablespoons sugar
-  1 quart-sized glass jar

## MARKET SHOPPING LIST

- |   |  |
|---|--|
| <input type="checkbox"/> <b>CUCUMBERS</b> | <input type="checkbox"/> <b>GARLIC</b> |
| • Frillman Farms                          | • Smits Farm                           |
| • Growing Home                            | • Star Farm                            |
| • Iron Creek Organic Farm                 | • Wholesome Harvest                    |
| • Nichols Farm & Orchard                  | <input type="checkbox"/> <b>DILL</b>   |
|   | • Smits Farm                           |

## VARIATIONS & STORAGE

You can use this recipe to pickle all kinds of veggies. Try it with carrots, peppers, beets, green beans, or cauliflower! Store pickles in a tightly sealed jar in the refrigerator. Stored properly, pickles will keep in the for about 3 weeks.

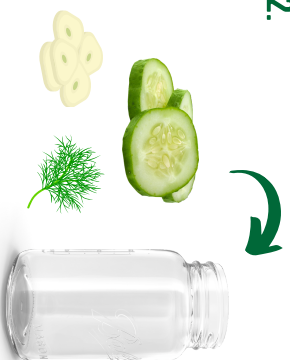


1.



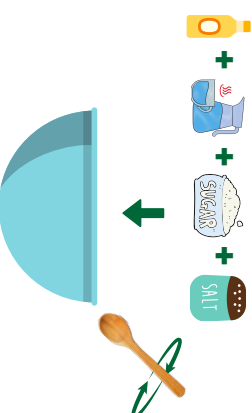
Trim the ends of the cucumbers and cut into 1/4-inch slices.

2.



Place the cucumbers, garlic, and dill into a 1-quart glass jar.

3.



### MAKE THE BRINE

In a bowl, combine rice vinegar, hot water, sugar, and salt. Stir until all of the sugar and salt are dissolved.

4.



Pour over the veggies and secure the jar with a lid. Let cool to room temperature. Then place in the fridge for at least 3 hours.