

Nessralla Farm Halifax

Easy Refrigerator Dill Pickles



Pickling doesn't have to be daunting!! Anyone can make these quick homemade refrigerator pickles. Fresh cucumbers and a flavorful brine create a crisp delicious pickle with no canning required!! They take only a few minutes to put together and about a week of patience while they pickle; once you try them you might never want to buy pickles again!! Feel free to experiment with pickling other veggies in the same brine recipe, or spice it up with a little crushed red pepper if you like.

Ingredients

- 4 pickling cucumbers
- 4 cups water

- 2 cups white vinegar or apple cider vinegar
- 2 Tbsp kosher salt
- 1 tsp sugar
- 1 head of garlic, cloves peeled and smashed
- 1 bunch dill
- 10-15 peppercorns
- Salt & pepper

Preparation

1. Slice cucumbers into spears or ¼" chips; set aside
2. Combine water, vinegar, salt, and sugar in a medium saucepan. Bring to a boil and swirl to make sugar and salt dissolve. Remove from heat and cool to room temperature.
3. Add sliced cucumbers to 2 quart or 3 pint-sized jars; don't pack them too tightly as you'll need room for the brine. Add the fresh dill, smashed garlic, and peppercorns to the jars. Finish by adding enough brine to cover the cucumbers. Seal with an airtight lid and store in the refrigerator for about a week before sampling. Pickles need to remain refrigerated and will last 4-6 weeks after that.