

Making it delicious

Refrigerator Pickles

THE
Open
Door

Ingredients

- 1 medium-large cucumber, washed
- 1 garlic clove
- 1 teaspoon dill seeds*
- ½ teaspoon coriander seeds
- ½ teaspoon whole peppercorns

Brine:

- ½ cup white vinegar
- 1 Tablespoon Kosher salt**
- 2 tsp. sugar
- Water

- Clean jar with lid

*or a few sprigs of fresh dill

**or 1 ½ tsp. table salt



Instructions

- In a clean 1-pint glass jar, make a brine by mixing the vinegar, salt and sugar until the salt and sugar are dissolved.
- Cut the cucumber into spears or slices and put them into the jar.
- Peel the garlic; add to jar.
- Add seasonings to jar.
- Add water until the jar is full.
- Tightly close the lid on the jar, and shake the jar to distribute the seasonings.
- The pickles will be ready to eat after 24 hours in the fridge.
- Continue to refrigerate after opening.