

Easy Refrigerator Pickles

Prep Time: 10 min

Servings: 4

This is a great, simple way to make your own pickles! These are delicious on their own or added to your favorite sandwich. This recipe gives you pickles you can eat the same day, is a great recipe to make with the kids, and a yummy snack for a hot summer day! Put your math skills to work; this recipe is super easy to scale up or down based on how many cucumbers you have on hand.



Ingredients

- 2 cups cucumber slices; 6-8 pickling cucumbers (Kirby) or 1 English cucumber
- 2 tsp pickling or kosher salt
- 1 tsp sugar
- 2 Tbsp chopped fresh dill or 2 tsp dried dill
- 1/2 cup white vinegar
- Optional: garlic cloves (lightly crushed, with skins on); 1 tsp pickling spice, white onion (sliced paper thin); or a bay leaf

Steps

1. Slice cucumbers thin.* Place in a clean pint (16 oz.) lidded jar. A wide mouth mason jar works great for this.
2. Add salt, sugar, dill and optional ingredients and pour in white vinegar. Seal the jar and give it a few shakes to begin distributing ingredients.
3. Don't worry if the liquid level in jar is low – soon the salt will draw moisture from the cucumbers and the liquid will balance out.
4. Place jar in fridge and shake it once or twice more over next few hours. Ideally, wait 6-8 hours before eating. Pickles will keep in fridge, submerged in brine, for 3 weeks.

* Cucumbers may also be cut into spears. Pickle the tiny ones (gherkins) whole.