

# Quick Refrigerator Pickles

Homemade pickles are a great way to utilize seasonal vegetables and have them as a flavor-packed snack all year long!

<b>YIELD</b> 2 PINT JARS	<b>PREP TIME</b> 10 MIN	<b>TOTAL TIME</b> 15 MIN
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## INGREDIENTS

2 sprigs	Fresh Herbs (such as dill, parsley thyme or rosemary)
2 small	Bay Leaves, dried, whole
2 each	Garlic cloves, smashed or sliced
1 tsp	Black Peppercorns, whole
1 tsp	Coriander Seeds, whole
1 tsp	Mustard Seeds, whole
2 each	Cucumbers, medium (about 1 pound)
1 cup	Vinegar (white, apple cider or unseasoned rice wine)
1 cup	Water
1 Tbsp	Kosher Salt
2 Tbsp	Sugar

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. In each of the two pint-sized jars, place 1 spring of herb, 1 bay leaf, 1 clove of garlic and ½ tsp of each: peppercorns, coriander and mustard seeds.
3. Cut the cucumber in circles or spears, as desired. Add one cut cucumber to each of the jars and set aside.
4. In a small saucepan, add the vinegar, water, salt and sugar. Bring the brine to a boil, stirring occasionally until the salt and sugar are fully dissolved.
5. Pour the hot brine evenly into the two jars, filling each to ½ inch below the top of the jars, about one cup in each jar. Gently tap on the side of the jars to ensure air bubbles escape the jars. Cover the jars tightly and leave at room temperature until they cool. Place the jars in the refrigerator for at least one day before tasting. These pickles will last up to two months and must be kept refrigerated since they are not canned.

## CHEF'S NOTES

This pickling liquid is versatile and allows you to customize your pickles with your favorite herbs and spices.

You can also pickle red onion, carrot, cabbage, watermelon rind, zucchini or peppers for a variety of flavors and colors!

### Equipment:

Chef's knife and cutting board  
Measuring cups and spoons  
2 wide-mouth pint-size mason jars with lids

