# homemade refrigerator pickles

## Family Chef: Tim McMahon

#### Ingredients:

* 3 pickling cucumbers, each about 4 inches in length, sliced evenly
* ¼ cup Vidalia onion, sliced
* 3-5 sprigs fresh dillweed
* ½ cup apple cider vinegar
* ½ cup water
* 2 cloves garlic, smashed
* 1 ½ teaspoons pickling salt, or kosher salt
* ¼ teaspoon granulated sugar
* ¼ teaspoon whole black peppercorns
* ¼ teaspoon whole yellow mustard seeds
* pinch crushed red pepper flakes

#### Instructions:

* Pack a clean pint-sized jar with sliced cucumbers, onion slices, and dill sprigs. Leave a 1/2 inch of space at the top of the jar for liquid.
* In a small pot heat the vinegar, water, garlic, and all spices until the mixture comes to a simmer and salt and sugar dissolve.
* Cool the brine down to warm and fill the jar so everything is covered with brine.
* Close the lid tightly and refrigerate for 24 hours before eating.

#### Notes

1. This recipe is made to fit a **1-pint jar**. Multiply and adjust per number and size of jars desired.
2. **Too tart?** If the vinegar is a little much, feel free to add up to 1 1/2 teaspoons of sugar per jar.