

Easy Refrigerator Dill Pickles

Servings: About 24 spears, or two 1-quart jars

Ingredients

1-1/4 cups distilled white vinegar (5% acidity) or apple cider vinegar
3 tablespoons kosher salt
2 tablespoons sugar
2 cups cold water
1-3/4 to 2 pounds Kirby or other pickling cucumbers (about 6), cut into halves or spears
6 large garlic cloves, peeled and halved
1 teaspoon mustard seeds
1/4 teaspoon red pepper flakes (optional)
16 fresh dill sprigs

Instructions

1. Combine the vinegar, salt and sugar in a small non-reactive saucepan (such as stainless steel, glass, ceramic or teflon) over high heat. Whisk until the salt and sugar are dissolved.
2. Transfer the liquid into a bowl and whisk in the cold water. Refrigerate brine until ready to use.
3. Stuff the cucumbers into two clean 1-quart jars. Add the garlic cloves, mustard seeds, red pepper flakes, dill sprigs, and chilled brine into jars, dividing evenly. If necessary, add a bit of cold water to the jars until the brine covers the cucumbers. Cover and refrigerate about 24 hours, then serve. Cucumbers will keep in the refrigerator for up to one month.

Adapted from recipe by Jennifer Segal