

# Homemade Refrigerator Dill Pickles

*\*makes 4 quarts of pickles*

## The Ingredients

- 20 pickling cucumbers
- a head of garlic
- 4 tablespoons pickling spice mix
- 2 teaspoons mustard seed
- a small bunch of fresh dill
- 2 medium yellow onions, *optional*

## The Brine

- 2 quarts water
- 1/2 cup raw, organic apple cider vinegar
- 1/3 cup sea, kosher, or canning salt

## The Method

1. In a pitcher, mix all of the ingredients of the brine together and stir until salt is dissolved. Set aside.
2. Wash your cucumbers.
3. I like to slice the cukes in half lengthwise and some into quarters...it really just depends on what size I need them to be so they fit in the jar.
3. In each quart-sized glass canning jar, place 1-2 fresh dill heads, 4-6 cloves of garlic (depending on taste...we like a lot of garlic), 1/2 tablespoon of pickling spices, 1/2 teaspoon of mustard seeds, and sliced cucumbers.
4. Pour the brine over the cucumbers and spices in each of the jars. Be sure that the cucumbers are covered with the liquid. *Optional: Use 1/2 an onion to weight down and keep cucumbers submerged in the brine. I also love the flavor the onion adds to the pickles :)*
5. Cover the jars with either a small piece of cheesecloth or lightly with the lids. Then allow the jars to stay in a cupboard or pantry for 2-3 days. Once the cukes taste like pickles, tighten the lids on the jars and transfer to cold storage (i.e. refrigerator or root cellar). Will keep for up to 6-12 months -- if they last that long.