

REFRIGERATOR PICKLES

<https://lustron.home.blog/2020/8/17/refrigerator-pickles>

WHAT YOU NEED

- 4 qts Cucumbers, with ends cut off and quartered if large
- 9-12 tsp dried dill
- 2-4 garlic cloves
- 1 small onion
- 7 1/2 cups water
- 2 cups vinegar
- 1/3-1/2 cup salt

DIRECTIONS

- In a large pot, bring water, vinegar, and salt to a boil. Turn off burner and remove from heat.
- In a gallon container, add dill, garlic and onion, then top with cut cucumbers.
- Cover with warm brine, place a plate on top to hold cucumbers under the brine, then add lid and transfer the fridge.
- Pickles are ready after 5 days, and are good for 9-12 months.