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[Home](#) > Quick Dill Fridge Pickles

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## Quick Dill Fridge Pickles

Sat, 07/24/2010 - 13:21 -- johannagreen

Introduction:

Cucumber pickles for refrigerator storage. Simple and really tasty.

Preparation:

Instructions: Wash cucumbers Mix water, vinegar, salt, peppercorns, mustard seeds into large pot and cook until salt dissolves and just boiling then turn off heat Cut cucumbers as you like (spears, halves, or whole if small) Fill each jar halfway with cucumbers then add 1 tablespoon chopped dill, 4 small (or 2 large) cloves garlic, fill jar rest of way with cucumbers, then fill to cover with brine to cover all cucumbers, seal. Place in fridge for at least 24 hours before eating. These will keep for about 1 year if kept refrigerated.

Image (optional):

1/2 cup white vinegar 12 Tablespoons salt 8 teaspoons peppercorns 4 tea