

Quick Refrigerator Dill Pickles

Ingredients

2 pounds (about 4-6) pickling cucumbers

16 ounces of water

2 tablespoons non-iodized salt

12 ounces white vinegar (5% acidity)

2 tablespoons pickling spice— purchased in the spice aisle, or made from a combination of these spices: mustard seeds, whole allspice, coriander seeds, red pepper flakes, ground or raw ginger, bay leaves, cinnamon stick, whole cloves

2 heads fresh dill, or several sprigs of dill weed or 1 1/2 teaspoons dill seed

1 tablespoon sugar (optional)

Adapted from: USDA Guide to Processing
Pickled Vegetables and Eating Well Magazine



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Instructions

1. Wash cucumbers and cut off ends.
2. Cut as desired (spears or round pieces are popular for pickles), then tightly pack them into 2 or 3 pint-size (2 cup) jars, or 1 quart size jar.
3. Combine vinegar, water, and sugar (if desired), salt, dill, and pickling spice or the separate spices. (You can vary the amount of separate spices depending on what flavors you like best.).
4. Bring the vinegar-water-spice mixture to a simmer (bubbles breaking on the surface) over medium-high heat, for about 4 minutes.
5. Pour the hot brine over the vegetables
6. Let cool to room temperature, about 1 hour
7. Refrigerate for 24 hours before serving
8. Will keep in the refrigerator for about a month