

Dill Refrigerator Pickles

Ingredients:

3-1/2 cups water	sliced cucumbers, unpeeled (about 4 cups)
1-1/4 cup white vinegar	2 cloves garlic (whole)
1 tablespoon canning salt (NOT table salt)	2 heads fresh dill
1 tablespoon sugar	

Instructions:

Boil the water, vinegar, sugar, and salt in a saucepan. Cool. Add cucumbers, garlic, and dill in a plastic or glass bowl (not metal!). Cover with the cooled liquid. Put in the refrigerator for 3 to 4 days. The pickles should be good for 6 weeks. Enjoy!