

Quick Refrigerator Pickles



For the Jars

4 teaspoons dried dill
3 teaspoons mustard seeds
1 1/2 teaspoons black peppercorns
3 garlic clove
mini cucumbers, cut into quarters
green beans, trimmed
red onion, sliced

For the Pickling Brine:

2 cups white vinegar
2 cups water
6 tablespoons pickling salt
4 tablespoons sugar
2 tablespoons pickling spice

Wash the vegetables. You can use all one variety or a mix of a few. I used mini cucumbers, green beans, and red onion.

Pack 3 clean 500-ml jars each with 1 1/2 teaspoon dried dill, 1 teaspoon mustard seeds, 1/2 teaspoon black peppercorns, and 1 garlic clove. Pack the vegetables tightly into each jar.

Combine white vinegar, water, pickling salt, sugar, and pickling spice into a medium sauce pan. Bring the mixture to a rolling boil. Turn down to heat and let simmer for 10 minutes.

Pour the hot brine over the vegetables, submerging all of the vegetables. Wipe the rims and screw on new, clean lids.

Let the jars cool on the counter until room temperature, about 1 hour.

Once cool, store in the fridge. The quick pickles can be enjoyed right away or after 24 hours.

Quick pickles will keep for about 3 months in a sealed jar in the fridge.

Enjoy!

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium; 0g Total Sugars; 0mcg Vitamin D; 0mg Calcium; 0mg Iron; 0mg Potassium; 0mg Phosphorus. Exchanges: .