



Prep Time: 15 mins

Cook Time: 5 mins

Total Time: 20 mins

Yield: 4 Quart Jars (32 oz each)

GARLIC DILL REFRIGERATOR PICKLES

INGREDIENTS

Brine

- 4 cups water
- 4 cups distilled white vinegar (5% acidity)
- ¼ cup coarse sea salt
- 2 Tbsp honey

Produce & Aromatics (Per Jar)

- 3 -3.5 lbs of cucumbers
- 16-20 garlic cloves, peeled and smashed (4-5 per jar)
- 16-20 fresh dill sprigs or flowering heads (4-5 per jar, stems included)
- 2 tsp whole black peppercorns (1/2 tsp per jar)
- 2 tsp yellow mustard seeds (1/2 tsp per jar)
- 1 tsp whole coriander seeds, options (1/4 tsp per jar)

DIRECTIONS

- **Prep the Cucumbers:** Wash the cucumbers thoroughly in cold water. Trim off and discard 1/16th inch from the blossom end of each cucumber (this prevents soft pickles). Cut lengthwise into spears or slice into 1/4-inch rounds.
- **Make the Brine:** In a medium saucepan, combine the water, white vinegar, pickling salt, and honey. Bring to a low simmer over medium heat, stirring until the salt and honey are completely dissolved. Remove from heat and let cool for 5 minutes.
- **Pack the Jars:** Into the bottom of 4 clean, 1-quart glass Mason jars, evenly distribute the smashed garlic cloves, fresh dill sprigs, black peppercorns, mustard seeds, and coriander seeds. Pack the cucumber spears or slices tightly into the jars over the spices.
- **Add Brine & Chill:** Pour the warm brine into each jar, leaving 1/2 inch of space at the top. Tap jars gently on the counter to release air bubbles. Secure the lids tightly. Let the jars sit on the counter until cooled to room temperature, then transfer to the refrigerator.
- **Cure & Serve:** For best flavor, allow the pickles to cure in the fridge for at least 24 to 48 hours before opening. Store in the refrigerator for up to 3 months.