

Quick Refrigerator Pickles

When you want to make homemade pickles, but don't have time to sterilize jars or make regular pickles seems intimidating; start with this recipe! It's a good way to get your foot in the door to the wonderful world of pickles.

Fills 2 quart jars.

2 lb Slicing Cucumbers (Cut into slices or into spears, whatever you prefer.)

1 Cup Distilled White Vinegar

$\frac{3}{4}$ Cup Apple Cider Vinegar

$\frac{1}{2}$ Cup Sugar

2 Tbs Salt

1 $\frac{1}{2}$ Cup Cold Water

8 Large Garlic Cloves, peeled and cut into quarters

1 Tbs Coriander Seeds

$\frac{1}{2}$ Tbs Mustard Seeds

2 Tsp Fresh Grated Ginger

$\frac{1}{2}$ Tbs Whole Peppercorn

1. Combine in a non reactive pan, both vinegars, the sugar, and the salt. Bring to high heat and whisk until the sugar and salt are dissolved. Add the garlic, coriander, mustard, ginger, and peppercorns. Take off heat and whisk in cold water.

2. Stuff your cucumbers into the jars tightly, and then pour the brine over the cucumbers. Make sure the brine covers the cucumbers completely. Add a little cold water if needed to cover them. Cover and refrigerate at least 24 hours before eating. They can stay in your fridge for a month.