

SMALL BATCH REFRIGERATOR PICKLES

from foodinjars.com

(yields 2 pints)

Ingredients

- 1 quart **kirby cucumbers** (approx. 1 1/2 lbs)
- 3/4 cup **apple cider vinegar**
- 3/4 cup filtered **water**
- 2 tsp **sea salt**
- 2 tsp **dill seed**
- 4 **garlic** cloves, peeled
- 2 **spring onions** (whites only), chopped

Preparation

- 1.** Wash and dry kirby cucumbers. Chop ends off and slice into spears. Set aside.
- 2.** Combine vinegar, water and salt in sauce pan and bring to a boil.
- 3.** Equally divide the dill seed, garlic cloves and chopped onion between the two jars. Pack the cucumber spears into the jars as tightly as you can without crushing them.
- 4.** Pour the brine into the jars, leaving 1/4 inch headspace. Put lids on the jars and let them cool on the counter top.
- 5.** Once they're cool, put them in the refrigerator. Let cure for at least a day before eating. Pickles will keep in the fridge for up to a month.

NOTES Your jars may seal during the cooling process. The USDA will tell you that this doesn't mean that your pickles are then shelf stable. However, there are people who flout those rules. Use your best judgment