



Noreen's Kitchen

Easy Refrigerator Pickles

Ingredients

2 pounds pickling or mini cucumbers	4 teaspoons mustard seed
2 cups white vinegar	4 teaspoons whole peppercorns
2 cups water	4 teaspoons celery seed
1/4 cup granulated sugar	4 teaspoons dill seed
2 tablespoons canning salt	2 teaspoons red pepper flakes
12 whole cloves garlic, peeled	4 wide mouth pint canning jars
4 tablespoons pickling spice	4 canning jar lids
8 bay leaves	

Step by Step Instructions

Prepare jars and lids by washing in very hot soapy water. Rinse very well.

Place rinsed, wet jars and lids on a plate and microwave for 2 1/2 minutes. Allow to cool. This will sterilize the jars.

Combine the water, vinegar, salt and sugar in a saucepan and bring to a boil

Prepare the cucumbers by cutting off a small sliver from each end and then cutting into 4 spears. Set aside

Place the following into each of the four jars:

3 cloves garlic, 1 teaspoon each of mustard seed, celery seed, dill seed and pepper corns 2 bay leaves and 1/2 teaspoon red pepper flakes.

Fill the jars with cucumber spears, arranging them neatly standing on end. You can fill the jars somewhat tightly but don't damage the cucumbers.

Pour the brine over the cucumbers to cover allowing for approximately 1/4 inch of headspace between the top of the liquid and the rim of the jar.

Place the lid on the jars and shake gently to distribute the spices.

Refrigerate for three days before eating to allow the cucumbers to pickle properly.

Pickles will last in the refrigerator for up to three months but they won't last that long!

Enjoy!