

# Refrigerator Dill Pickles

## Ingredients

- 1 gallon cucumber
- ½ cup minced onion
- 6 garlic cloves, minced
- 1 ½ tablespoons pickling spice
- 6 heads fresh dill
- 1 ½ quarts water
- 2 cups cider vinegar
- ½ cup canning or kosher salt
- 1 teaspoon red pepper flakes
- ½ cup granulated sugar

## Directions

1. Slice cucumbers lengthwise into quarters; add to sterilized jars along with the dill.
2. Boil liquids and seasonings to dissolve the salt then cool.
3. Pour over pickles and let sit on counter for three days shaking or turning them occasionally,
4. Refrigerate. He said they keep for a year.
5. Please do not try to use the regular grocery store cucumbers, they have wax on them and they will not turn out. You can use grocery store pickling cucumbers as they are not waxed.

By Joe Knutowski, adapted by Jennifer Bell