

# Reckless In The Kitchen

## Easy Refrigerator Pickles

Recipe courtesy of Abigail Robinson

Ingredients:

- 3 c water
- 1 c vinegar
- 1/2 granulated sugar
- 1 Tbsp salt
- 1/4 of a medium-sized onion, roughly chopped
- 2 cloves of garlic
- 1 Tbsp black peppercorns
- handful of fresh dill
- 2-3 cucumbers, sliced any which way you like

Directions:

Combine the water, vinegar, sugar, and salt in a small saucepan and place over low heat. Stir the mixture occasionally and leave the mixture on the stove top until the salt and sugar have completely dissolved. Once dissolved, remove from the heat and allow the mixture to cool.

Once your brine has cooled to room temperature pour the brine into the container that the pickles will be living in (I typically leave them in a large plastic container or large glass jar). Add the chopped onion, garlic, peppercorns, fresh dill, and sliced cucumbers to the brine and seal up the container.

Allow the cucumbers to sit in the brine for at least 8-12 hours before trying the pickles.

Store them in the fridge in a sealed container for 7-10 days.