

Refrigerator pickles

Prep Time 10 minutes

Total Time 10 minutes

Servings 1 quart

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Ingredients

- cucumbers sliced into rounds or spears, enough to fit in quart jar
- 1/2 onion sliced into half moons
- 2 cloves garlic peeled
- 3-4 large sprigs of dill
- 2 cups water
- 1/2 cup distilled white vinegar
- 1 1/2 tsp salt
- 2 Tbs sugar

Instructions

1. Place sliced cucumbers, onions, garlic and dill into a quart size mason jar, or other container.
2. Combine water, vinegar, sugar, and salt into a medium saucepan and bring to a boil.
3. Stir until sugar and salt is dissolved, remove from heat.
4. Pour the vinegar solution over the cucumbers and seal with lids. Place in the refrigerator to cool and store.



Found on www.yummly.com

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