



Another delicious recipe
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U-PICK ORCHARD

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EASY REFRIGERATOR DILL PICKLES

MAKES 4 JARS (1 QUART EACH) / PREP TIME: 20 MINUTES, PLUS 12 HOURS
REFRIGERATION / COOK TIME: 0 MINUTES

This is an easy, no-cook pickle recipe that keeps in the refrigerator for up to 2 months, but they don't last that long at our house.

For the brine

8 cups water
1 cup distilled vinegar
6 tablespoons salt

For the pickles

16 pickling cucumbers, sliced into thin rounds or in quarters
16 sprigs fresh dill
4 jalapeño or serrano peppers, sliced with seeds
4 cloves garlic, sliced
2 tablespoons pickling spice

1. In a nonreactive bowl (use stainless, ceramic, or pottery, but not aluminum), mix the brine ingredients until all the salt is dissolved into the water and vinegar. Set aside.

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2. Evenly divide the rest of the ingredients between the 4 jars, except the cucumber and 4 sprigs of the dill, and place them in the bottom of each jar.

3. Pack the cucumber slices tightly into the jars. Pour enough brine over the cucumbers to cover all the ingredients. Top each jar with 1 sprig of dill (see the picture at right) and screw on the lids.



4. Cover and store these in the refrigerator. They will keep for up to 2 months, but they will be ready to eat in 12 hours.

