

Refrigerator Pickles

THIS PICKLE RECIPE IS SO FAST AND EASY. NO CANNING REQUIRED AND IN 24 HOURS YOU WILL HAVE PICKLES!

INGREDIENTS

- 12 Small Cucumbers
- 1.5 Cups Apple Cider Vinegar
- 1.5 Cups Water
- 2 Tsp. Crushed Red Pepper
- 1 Tblsp. Dried Dill
- 1 Tblsp. Kosher Salt
- 6 Garlic Cloves

DIRECTIONS

Wash cucumbers and cut pickles in slices or spears. Put cucumbers in glass jars (I used 3 smaller jars but can use larger jars too). Combine remaining ingredients in a small pot and cook over high heat until it reaches a full boil. Pour liquid, spices and garlic over the cucumbers. Close jars and let them sit until they reach room temperature. Place in refrigerator. Ready to eat in 24 hours but 48 hours is even better.