



Crisp Refrigerator Dill Pickles

Makes 6 pint size jars

Ingredients:

Fresh small pickling cucumbers
1 large bunch of fresh dill weed
1 large onion, sliced
Whole garlic cloves

Pickling Solution

6 cups water
2 cups vinegar
1/2 cup canning salt (I didn't have any canning salt and just used my Redmond real salt-worked great.)
1/2 tsp alum

Preparation:

Prepare vegetables and herbs by washing cucumbers, garlic, and dill.
Sterilize supplies by boiling jars, lids and rims.

Directions:

Pack jars tightly with cucumbers, 1-2 sprigs of dill, 2 onion slices and 2 garlic cloves.
Place lid on jars to protect content from contamination while preparing the pickling solution.

Meanwhile:

Place all pickling solution ingredients in a large pot and bring to a boil.

Removing each lid on each jar as you work, carefully ladle boiling solution over pickles and immediately replace lid

Seal all jars with rims.

Turn hot jars upside down on a kitchen towel to help lids seal.

Allow jars to set upside down 2-3 hours.

After jars are cooled, place in the refrigerator.

Pickles are ready to eat in 2-4 days.



Source: cooks.com