

# In a Pickle

Celebrate National Pickle Day by creating your very own quick fridge pickles!

## Collect

- 3 clean mason jars with lids (pint size is best)
- 1 1/2 cups of apple cider vinegar
- 1 1/2 cups of water
- 2 tablespoons kosher salt
- 3 tablespoons mixed pickling spice
- 3 cloves garlic
- 3 bay leaves
- Small bunch of dill
- 5 or 6 English cucumbers



## Mix a batch of brine

1. Place the vinegar, water, and salt in a large saucepan and bring it to a boil.
2. While the brine is heating, rinse the cucumbers and then cut them into spears or slices.

## Pack your pickles

3. Evenly distribute the spice mixture, garlic cloves, bay leaves, and dill between the three jars.
4. Add the sliced cucumbers to each jar. Pack the pickles as tightly as you can without smashing them.
5. Carefully pour the brine over the cucumbers, making sure to cover them all the way.

## Chill and enjoy

6. Screw the lids on the jars and put them in the refrigerator.
7. Let the jars sit for at least two days. After two days, open up a jar and try a pickle! Your fridge pickles are designed to be enjoyed within a week or two.

## Take it further!

Since quick pickles aren't processed for long term storage, you don't have to worry as much about sticking to the recipe. For your next batch, try mixing up your own spice combination. Peppercorns, clovers, red pepper flakes, mustard seed, or dill seeds can all be used to create your own unique pickle flavor. Cucumbers aren't the only vegetable you can pickle. You can also try a mixture of carrots, asparagus, or green beans.