

## Refrigerator Dill Pickles

<http://christinafredricks.com?p=286>

Place 7 cups of water, 1 cup white vinegar and 1/4 cup canning salt (or any salt without additives — if you use a salt with additives, the brine will be cloudy) in a saucepan and bring to a boil.

While the brine is heating, wash 4 lbs of pickling cucumbers and some fresh dill.

Place large handful of dill in the bottom of a gallon sized jar or crock. Cover the bottom with a nice thick layer.

Peel one clove of garlic (or more according to your taste) and cut into about 4 pieces. Add to jar on top of dill.

Cut the ends off of the cucumbers and tightly pack in the jar on top of dill and garlic. Use all your expert packing skills on this. Cram, wedge, shove to make them all fit. They will!

Pour the now boiling vinegar mixture over top of the tightly packed cucumbers. Add 1/2 teaspoon pickling spice to the jar.

Place a plate, saucer or another jar on top of the cucumbers in the jar to force them to stay down under the brine. Leave the jar at room temperature for 3 days. These 3 days may possibly be the hardest three days of your life. After your 72 hour waiting period, refrigerate or DIG IN!

You can also slice the cucumbers or cut them in spears. If you do, they will fit in a smaller jar. I fit 3.25lbs of cucumbers cut into spears in a 1/2 gallon jar.