

Refrigerator Garlic Dill Pickles

From Janet Parks Chahrour's book, *"Zap! Blink! Taste! Think!"*

I formulated this recipe so it would be easy for kids to do (with adult supervision) But these pickles are delicious no matter who makes them.

Ingredients

4 to 6 (1 lb.) washed pickling cucumbers
1 cup white vinegar
1 cup water
1 Tbl. Salt
1 Tbl. Sugar
¼ tsp. Dill seed
¼ tsp. Celery seed
¼ tsp. Pepper
½ tsp. Dill weed OR 2 sprigs of fresh dill
2 cloves of garlic
1 clean quart jar with screw top lid or a few smaller jars

1. Cut cucumbers into circular slices.
2. Slice garlic cloves thinly.
3. Put dill into jar(s). Add cucumbers and garlic slices.
4. Put the remaining ingredients into a small pot and heat on the stove (medium heat) until bubbles begin to form.
5. Remove pot from the heat to cool the liquid and spice mixture for 10 minutes.
6. Pour the still-warm liquid over the cucumbers in the jar, put on lid(s) and refrigerate.

Ready to eat the next day!