DILL RECIPES

Refrigerator Pickles

12 pickling cucumbers quantity can vary depending on size
4 cups water
2 cups white vinegar
2 tablespoons kosher salt
1 teaspoon sugar
1 bunch fresh dill amount can vary depending on preference; thick stems removed
1 head garlic, skins removed, cloves smashed (use fewer cloves if it's a strong garlic)
1 tablespoon peppercorn kernels. I usually use about 10 peppercorns per jar, give or take

Thoroughly wash 12 pickling cucumbers. Slice cucumbers into 1/4-inch thick slices or spears. Set aside. Smash garlic cloves and separate dill from thick stems. Also, sanitize mason jars by running them through the dishwasher. To make the brine, combine 4 cups water, 2 cups white vinegar, 2 tablespoons kosher salt, and 1 teaspoon sugar in a medium saucepan. Bring the mixture to a boil and swirl the pan to ensure the sugar and salt dissolve. Remove the pan from heat and cool to room temperature. Layer the prepared cucumbers with 1 bunch fresh dill, smashed 1 head garlic, and 1 tablespoon peppercorn kernels in the jars. Do not pack them super tight, as you'll want room for the brine. Finish by adding enough brine to cover the cucumbers. Seal with an airtight lid and store in the refrigerator. The flavor is best if stored for at least one week, but they can be eaten at any time. Pickles should be good for at least 4-6 weeks after that. This recipe made enough for me to fill one pint and fill two quart jars.

Refrigerator Pickled Red Onions

1 small red onion, thinly sliced
⅔ cup distilled white vinegar
⅓ cup water
1 ¼ teaspoon salt
1 tablespoon sugar
3 fresh dill sprigs
Pickling spice, red pepper flakes, or garlic cloves optional

Add vinegar, water, salt, and sugar to a saucepan over high heat. Bring to a boil and then reduce heat to low. Simmer for 2-3 minutes, whisking occasionally, or until the salt and sugar have dissolved. Add the red onions to a 16-oz. mason jar along with dill, pickling spice, red pepper flakes, and garlic if using. Pour the warm solution over the red onions and let cool to room temperature. If there is any space left in the jar, pour additional water in until it just reaches the top. Cover the jar with a lid and store in the refrigerator for at least 4 hours or up to overnight before enjoying.

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SOUTH DAKOTA