

EASY REFRIGERATOR PICKLES

This Easy Refrigerator Pickles recipe only takes about 5 minutes to prep, and makes perfectly crisp and delicious pickles that you'll LOVE!

TOTAL TIME: 5 MINS

PREP TIME: 5 MINS

COOK TIME: 0 MINS

INGREDIENTS:

- 1 1/2 cups water
- 3 tablespoons white vinegar or apple cider vinegar
- 1 1/2 tablespoons kosher or pickling salt*
- 2 teaspoons black peppercorns
- 5 cloves garlic, peeled
- 6 large sprigs fresh dill
- 1 bay leaf
- (optional) 1/2 teaspoon crushed red pepper flakes, or more/less to taste
- 1 large English hothouse seedless cucumber, sliced into rounds or spears

DIRECTIONS:

1. Add the water, vinegar, salt, peppercorns, garlic, dill and bay leaf to a [large \(1-quart\) jar](#) — or divide the mixture evenly between two [small \(1-pint\) jars](#) — and stir to combine.
2. Add the sliced cucumbers to the jar(s). Then place the lids on the jar(s), and shake to combine.
3. Refrigerate ideally for at least 2 days before eating, although you can totally dive in before that time. The pickles will keep in a sealed container in the refrigerator for up to 1 week.

**Do not use iodized table salt for this recipe.*

***Feel free to stir in some sweetener (honey, sugar, etc.) if you'd like sweeter pickles.*

DIFFICULTY: EASY **CATEGORY: QUICK**

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