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## Summer Refrigerator Pickles

Makes 32-ounce jar

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

2 pickling cucumbers or 1 English cucumber  
½ of a red onion  
½ cup apple cider vinegar, raw unfiltered  
½ cup water  
1 tablespoon kosher, non-iodized salt  
Optional:3 tablespoons sugar  
Optional flavorings:  
10 sprigs fresh dill  
4 cloves garlic  
Pinch crushed red pepper flakes  
32-ounce jar with tight fitting lid

### Equipment for class

32-ounce jar w/tight fitting lid  
Cutting board  
Chef's knife  
Large measuring cup

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Optional flavorings:

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32-ounce jar with tight fitting lid

1. Slice the cucumbers into rounds or spears.
2. Place the herbs into the jar.
3. Layer the cucumbers and red onion in the jar, pressing to pack them in.
4. Combine the vinegar, water, salt, and optional sugar into a measure cup and stir to combine. Pour the liquid over the cucumber. Cover tightly and shake to mix ingredients. For the first hour, shake the jar several times to help dissolve the salt and sugar if using.
5. Place the jar in the refrigerator. The pickles will be ready to eat in 2-3 hours and get tastier over time. The pickles will keep in the refrigerator for about 2 weeks.

Note: I reuse my pickling liquid for a second batch.

Vegetable options: Cucumbers, zucchini, cauliflower, thinly sliced beets, green tomatoes.

Seasoning options: 1 tsp mustard seed, 1 tsp black peppercorns, dill flowers,

