



# Sparkle Kitchen

## Basic Refrigerator Pickles

### Ingredients

- 1 cup water
- 1 cup white wine vinegar
- 2 Tablespoons salt
- 2 Tablespoons pickling spice
- 2 garlic cloves, crushed
- 2 cucumbers, sliced
- 2 pint-sized, clean glass jars, or similarly sized containers

### Directions

Add the water, vinegar, salt, and pickling spice to a sauce pan to make a brine. Bring the pot to a boil, stirring to dissolve the salt. Remove from the heat.

As the brine is cooking, wash and slice 2 cucumbers and add them to the jars. Add a crushed clove of garlic to each jar, too.

Working carefully — the brine should still be hot — use a canning funnel to pour the brine over the pickles to fill the jar. Cover the jars with lids, and put the pickles in the fridge for at least 24 hours before eating.

One last thing — the puckeriness of pickles is a matter of extreme personal taste, but one trick to reduce the pucker a bit is to run your pickles under cold water for about 30 seconds before eating them.

Enjoy!