

Quick Dill Pickles

Judy Lieberman

These pickles are really easy and really delicious. Crunchy and flavorful, they will keep in the fridge for up to a month (but they never last that long in our household). The recipe is more of a guideline that you can adjust to your liking. It comes from my friends, Kasey and Brad, in Warwick MA who had never written it down until we begged for it.

Makes 1 gallon (I use 2 ½ gal mason jars)

10-12 pickling cucumbers

¾ cup sugar

¾ cup pickling or kosher salt (coarse, not iodized)

1 qt vinegar

1 qt water

6 fresh dill heads (I used 1 bunch leafy dill, plus 2 tsp dill seed)

4-7 cloves garlic, chopped into large pieces)

1-3 hot peppers, chopped

3 Tbs pickling spices or add your own individually:
coriander, peppercorns, cloves, etc.

Slice cucumbers into thick rounds and fill jars

Mix all other ingredients in a large bowl or pot

Pour into jars with cucumbers (if you are using more than 1 jar, make sure all ingredients are divided equally between them)

Close jars and set in the refrigerator to marinate (you can eat after a few hours, but the flavor gets better once they've sat for a day or more)