



Dill Pickles

Pickling

Prep Time: 20 mins **Cook Time:** 24 hr **Difficulty:** Easy **Servings:** 2 x 32 oz Mason jars

INGREDIENTS

- 2 cups distilled white vinegar
- 2 cups water
- 2 tablespoons sugar
- 3 tablespoons kosher salt
- 1 teaspoon mustard seeds
- 1 teaspoon coriander seeds
- 4 all spice berries
- 2 pounds Kirby cucumbers, sliced 1/4-inch thick
- 2 cup coarsely chopped dill
- 4 garlic cloves, crushed

DIRECTIONS

Pickling liquid:

Heat the vinegar, water, salt, and sugar until dissolved.

Picking jars:

(2 x 32 oz. Mason jars; ingredients listed are for one jar)

- 1/2 teaspoon mustard seeds
- 1/2 teaspoon coriander seeds
- 1/2 cup of coarsely chopped fresh dill
- 2 all spice berries
- 2 garlic cloves, crushed
- Enough cucumbers to fill the jar; about 6 mini cucumbers

Pour the liquid over the jar contents and let cool about 2 hours. Place the lid back on and put in the fridge. Can serve after one day, but best to wait at least 2 days to serve.

NOTES

We use these [jars](#) and these [lids](#) for fridge pickling.