

## Ingredients

- ✓ 1 ¼ teaspoons kosher salt (or ½ teaspoon iodized table salt)
- ✓ 1 tablespoon whole black peppercorns
- ✓ 1 teaspoon ground coriander
- √ 3 garlic cloves, peeled and minced
- ✓ 2 teaspoons dried dill (or ¼ cup fresh dill, chopped)
- ✓ 2 cucumbers, halved then sliced into spears
- √ ½ cup distilled white vinegar

## **Refrigerator Dill Pickles**

(makes 1 quart)

This one's straight from AAA—that is, the Assistant Amy Archives. Use up your garden's bounty of cucumbers and make these crunchy, garlicky pickles. You'll won't go back to your grocery store standbys.

Quick. Easy. Cheap. Gluten-Free. What more do I need to say?

## **Directions**

- In a quart-size Mason jar, add the salt, peppercorns, coriander, garlic, and dill.
- Placed sliced cucumbers in the jar.
- Pour in vinegar.
- Fill the jar with water until the liquid reaches half an inch from the top.
- Close the lid, shake, and place in the refrigerator.

## **Cook's Notes**

- You can start eating the pickles after 24 hours, but results are best after 3 days. They'll last in the fridge for at least a month!
- Depending on your preference, you may want to play with the amount of salt. I (Amy) don't like things too salty. This is just a jumping-off point!

