

Best Homemade Refrigerator Pickles

Best Homemade Refrigerator Pickles Recipe: How to make pickles, no canning required! These perky crisp pickles make great sandwich toppers.



Prep Time	Cook Time	Chill time	Total Time
5 mins	3 mins	1 d	1 d 8 mins

Course: Side Dish, Snack Cuisine: American

Servings: 12 spears (1 pint jar) Calories: 13kcal

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★★★★★
5 from 77 votes

Ingredients

- 3 pickling cucumbers, each about 4 inches in length, sliced evenly
- 1/4 cup Vidalia onion, sliced
- 3-5 sprigs fresh dill weed
- 1/2 cup apple cider vinegar
- 1/2 cup water
- 2 cloves garlic, smashed
- 1 1/2 teaspoons pickling salt, or kosher salt
- 1/4 teaspoon granulated sugar
- 1/4 teaspoon whole black peppercorns
- 1/4 teaspoon whole yellow mustard seeds
- Pinch crushed red pepper flakes

Instructions

1. Pack a clean pint-sized jar with sliced cucumbers, onion slices, and dill sprigs. Leave a 1/2 inch of space at the top of the jar for liquid.
2. In a small pot heat the vinegar, water, garlic, and all spices until the mixture comes to a simmer and salt and sugar dissolve.
3. Cool the brine down to warm and fill the jar so everything is covered with brine.
4. Close the lid tightly and refrigerate for 24 hours before eating.

Notes

This recipe is made to fit a **1 pint jar**. Multiply and adjust per number and size of jars desired.

Too tart? Some readers have mentioned the vinegar being a little much for them. I like pickles with a bite, but we all have different taste buds. Feel free to add up to 1 1/2 teaspoons of sugar per jar.

Nutrition

Serving: 1spear | Calories: 13kcal | Carbohydrates: 2g | Protein: 0g | Fat: 0g | Saturated Fat: 0g | Cholesterol: 0mg | Sodium: 293mg | Potassium: 113mg | Fiber: 0g | Sugar: 1g | Vitamin A: 55IU | Vitamin C: 2.7mg | Calcium: 11mg | Iron: 0.2mg

