



# Refrigerator Dill Pickles



Prep	Cook	Ready In
10 m	15 m	3 d 25 m



Rite Aid  
104 N Brightleaf Blvd  
SMITHFIELD, NC  
27577

Recipe By: Tammy Gulgren

"These pickles taste so fresh and have just the right amount of dill and garlic. They taste great alongside a hotdog on a bun. They also taste great alone as a healthy snack. The pickles should be good for 6 weeks. Enjoy! You can also cut cucumbers into chips if you prefer a pickle chip instead of a spear."

## Ingredients

3 1/2 cups water	4 cups cucumber spears
1 1/4 cups white vinegar	2 cloves garlic, whole
1 tablespoon sugar	2 heads fresh dill
1 tablespoon sea salt	

## Directions

- 1 Stir water, vinegar, sugar, and sea salt together in a saucepan over high heat. Bring to a boil; remove from heat and cool completely.
- 2 Combine cucumber spears, garlic cloves, and fresh dill in a large glass or plastic container. Pour cooled vinegar mixture over cucumber mixture. Seal container with lid and refrigerate for at least 3 days.

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