

Spicy Refrigerated Dill Pickles

About 2 pounds fresh pickling cucumbers
1 clove of garlic per jar, peeled
1/8 teaspoon crushed red chile flakes per jar
Small handful of fresh dill, per jar
1/2 teaspoon black or mixed peppercorns per jar
1/2 teaspoon mustard seed per jar
5 cups water
5 cups white vinegar
1/2 cup of pickling salt

Wash and dry 4 pint canning jars. Cut the ends of the cucumbers and slice them in half. Drop the garlic cloves, chile flakes, dill, peppercorns, and mustard seed in each jar, then pack the cucumbers lengthwise over them. Bring the water, vinegar and salt to a boil then pour it over the cucumbers. Refrigerate for at least 12 hours or overnight. Crunch! Keep in refrigerator and use within 2 to 3 weeks.