

REFRIGER-PICKLES

Ingredients:

- 1/3 c. fresh dill
- 1/4 c. red onion, chopped
- 2 garlic cloves, chopped
- 1 1/2 tsp. crushed red pepper flakes
- 3 c. cucumbers, sliced
(I like to use a wavy slicer)

- 1 1/2 c. water
- 3/4 c. white vinegar
- 1 T. honey
- 1 T. kosher salt
- Pinch of freshly ground black pepper



Directions:

- 1) Put the dill, onion, garlic, and red pepper flakes in the bottom of a large mason jar (or sturdy 32-oz. plastic container with a screw-on lid). Fill the rest of the jar with the cucumber slices.
- 2) Heat the water, vinegar, honey, salt, and pepper in a small saucepan. Stir and bring to a boil. Remove from heat.
- 3) Pour the hot vinegar mixture into the jar, covering all of the cucumbers.
- 4) Cool for 20 minutes, then put lid on securely.
- 5) Refrigerate at least 1 day; enjoy within 2 weeks.

