

## Refrigerator Pickles

<http://userealbutter.com/2012/07/29/refrigerator-pickles-recipe/>  
modified from [this recipe](#) by my friend Kitt

2 lbs. pickling cucumbers  
4 Thai bird chile peppers, stems and seeds removed  
2 1/2 cups water  
2 cups apple cider vinegar  
1/2 cup sugar  
4 cloves garlic, smashed  
2 shallots (or use the whites only of 8 green onions), minced  
3 tbsps dill seed  
3 tbsps salt

**Note 1:** Use pickling cucumbers, not those watery awful cucumbers you find in the grocery store. The smaller the pickling cucumber, the more crisp your pickle will be.

**Note 2:** Be sure to slice off the blossom end of the cucumber. Not sure which one that is? Slice both ends! The reason according to [Marisa](#) is that the blossom end contains an enzyme that leads to limp pickles – no one wants that!

**Note 3:** Kitt peels her cucumbers, I do not. I prefer the skin on for more crunchy action.

Wash the pickling cucumbers clean, then slice off the ends and cut lengthwise into quarters. Slice the chiles lengthwise. Pack the cucumbers and chiles into a 2-quart jar (or however you want to divvy it up). Place the water, vinegar, sugar, garlic, shallots (or onions), dill seed, and salt in a medium saucepan and bring to a boil. Let it simmer for a couple of minutes. Pour the brine over the cucumbers and peppers. Seal the jar(s) and let sit on the counter until completely cooled. Store in the refrigerator. Makes approximately 2 quarts.