

QUICK REFRIGERATOR PICKLES

Have you made quick pickles before? It's fast, easy, and fun. Onions, cucumbers, asparagus, parsnips, radishes, and pea pods are great vegetables to start making quick refrigerator pickles.

REFRIGERATOR PICKLES

1. **Prepare Vegetables.** Wash and chop vegetables into the desired shape you would like for pickles. These vegetables do not require any cooking prior to pickling.
2. **Select Flavorings.** Get creative with fresh or dry flavorings. Mix and match from the following suggested list of fresh and dried herbs and spices to add up to 2 tablespoons per jar.

Dry flavorings

- bay leaves
- celery seed
- chile peppers
- cumin seed
- dill seed
- mustard seed
- pickling spice
- peppercorns
- turmeric

Fresh flavorings

- jalapeño or habanero peppers
- celery seed
- dill
- garlic
- oregano
- shallot
- horseradish

3. **Pack Vegetables.** Pack prepared vegetables snugly into washed pint-sized canning jars or similar sized glass or heatproof plastic containers with lids.

4. **Make Brine.** Make either sweet or sour brine using the following recipes:

Sour Brine

yields up to 4 jars or containers
3 cups white vinegar (or apple cider)
3 cups water
3 Tbsp canning/pickling salt
2 Tbsp sugar (optional)

Sweet Brine

yields up to 4 jars or containers
3 cups white vinegar (or apple cider)
3 cups water
2 Tbsp canning/pickling salt
1½ cups sugar

Bring brine to a boil and let boil for 2 minutes. Remove from heat.

5. **Fill Jars with Brine.** Carefully fill the jars with brine to within ½ inch of the top of the rim. Place the lids on the jars and refrigerate. Allow flavor to develop for 1–2 days before serving. Use within 2 weeks.

PICKLED ONIONS

Ingredients

yields 1 jar or container
onions (amount packed tightly in selected container)
1 cup white vinegar (or apple cider)
1 cup water
1 Tbsp canning/pickling salt
2 tsp sugar
desired spices (optional)

Directions

1. Peel and rinse onions, then slice thinly.
2. Pack onions tightly into canning jars or plastic containers with lids.
3. Bring brine to a boil for 2 minutes and fill containers, leaving ½-inch headspace. Cover.
4. Give a day or two for flavor to develop. Use within 2 weeks.

Note: there is no specified amount of onions in this recipe as what's most important is to have the right ratios in your brine.

RESOURCES

The University of Maine Cooperative Extension. 2014. Let's Preserve: Refrigerator Spring Pickles
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LOCAL CONTACT

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