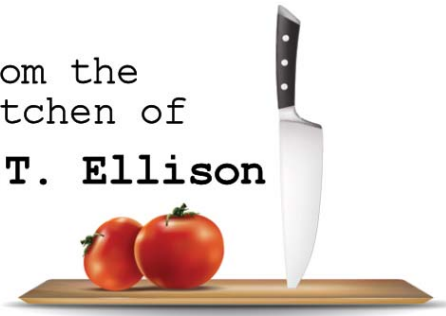


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 ¼ teaspoons kosher salt
(or ½ teaspoon iodized
table salt)
- ✓ 1 tablespoon whole black
peppercorns
- ✓ 1 teaspoon ground
coriander
- ✓ 3 garlic cloves, peeled and
minced
- ✓ 2 teaspoons dried dill
(or ¼ cup fresh dill,
chopped)
- ✓ 2 cucumbers, halved then
sliced into spears
- ✓ ½ cup distilled white vinegar

Refrigerator Dill Pickles

(makes 1 quart)

This one's straight from AAA—that is, the Assistant Amy Archives. Use up your garden's bounty of cucumbers and make these crunchy, garlicky pickles. You'll won't go back to your grocery store standbys.

Quick. Easy. Cheap. Gluten-Free. What more do I need to say?

Directions

- In a quart-size Mason jar, add the salt, peppercorns, coriander, garlic, and dill.
- Placed sliced cucumbers in the jar.
- Pour in vinegar.
- Fill the jar with water until the liquid reaches half an inch from the top.
- Close the lid, shake, and place in the refrigerator.

Cook's Notes

- You can start eating the pickles after 24 hours, but results are best after 3 days. They'll last in the fridge for at least a month!
- Depending on your preference, you may want to play with the amount of salt. I (Amy) don't like things *too* salty. This is just a jumping-off point!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.*

