



## **Champagne Vinegar Refrigerator Pickles**

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|----------------------------------|-----------------------------|
| 10 – 4” long pickling cucumbers  | 2 cups water                |
| 2 cups Champagne Vinegar         | 1 Bunch fresh dill weed     |
| 1/4 cup white sugar              | 4 whole cloves garlic       |
| 2 tblsp. kosher or pickling salt | 1 dried bay leaf            |
| 1 teaspoon peppercorns           | 1 whole hot chili, stemless |

### **Directions**

In a medium sauce pan, combine the water, vinegar, sugar, salt, bay leaf and peppercorns. Bring to a boil over medium heat. Slice a very thin piece off the end of each cucumber and arrange cucumbers, garlic, dill and peppercorns in a large mouth jar. Pour in the hot boiled pickling liquid over the pickles in each jar, completely covering the pickles. Place a sprig of fresh dill into each jar and seal with lids.

Refrigerate for 10 days before eating. Use within 1 month.