Champagne Vinegar Refrigerator Pickles

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 tbsp. 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.