

Quick Fridge Pickles

These are my variations on a quick pickle recipe, evolved from various recipes I found online. These are all quick pickle recipes, meaning they have to be kept refrigerated. Most recipes have suggested these are good for a month, but I have found that they do last longer.

Brine for all variations

- 1 1/4 cup white vinegar
- 3 tbsp canning and pickling salt
- 2 tbsp sugar
- 2 cups cold water

Dissolve salt and sugar in vinegar either in pan on stove or by heating solution in microwave in microwave safe cup or bowl. When salt and sugar are dissolved, add cold water and set aside. Unused brine solution will keep in fridge.

Cucumber pickles

- Pickling cucumbers
- 1 tbsp coriander seeds
- 1 tsp mustard seeds
- 1 garlic clove, peeled and smashed
- 10 sprigs fresh dill
- 1/4 tsp dill seed (optional)
- 1 Hot pepper of your choice, fresh or dried)
- 1/4 tsp pickle crisp

Slice blossom end off of pickling cucumbers. Halve or quarter cucumbers, depending on size and preference. Add all other ingredients to ball or mason jar. Pack jar tight with cucumbers. Fill jar with cold brining solution to completely cover cucumbers. Ready in 24 hours, but pickling will develop over the coming week.

Dilly green beans

- Green beans
- 1 tbsp coriander seeds
- 1 tsp mustard seeds
- 1 garlic clove, peeled and smashed
- 10 sprigs fresh dill
- 1/4 tsp dill seed (optional)
- 1/4 tsp pickle crisp

Blanch green beans in boiling water for 30 seconds. Drain in colander and shock by running cold water over them. Add all other ingredients to ball or mason jar. Pack jar tight with green beans. Fill jar with cold brining solution to completely cover cucumbers. Ready in 24 hours, but pickling will develop over the coming week.

Pickled jalapeno's

Jalapenos

1 garlic clove, peeled and smashed

10 sprigs fresh dill

1/4 tsp dill seed (optional)

1/4 tsp pickle crisp

Add all other ingredients to bottom of jar. Slice jalapeños in rings and pack jar to top. Pour in hot brine to bring level of liquid to the top. Put lid on with screw ring and refrigerate. Ready in 24 hours, but pickling will develop over the coming week.

Pickled banana peppers (mild or hot)

Banana pepers

Slice peppers in rings, thing or broad strips as desired and pack jar to top. Pour in hot brine to bring level of liquid to the top. Put lid on with screw ring and refrigerate. Ready in 24 hours.

Pickled radishes

Radishes

1 tbsp coriander seeds

1 tsp mustard seed

Note: larger radishes may need to be halved

This version is a variation on the banana pepper pickles. Blanch radishes in boiling water for 30 seconds, then strain in colander and shock with cold water. Add coriander seeds and mustard seeds to jar. Add radishes and top with cold brine. Put lid on with screw ring and refrigerate. Ready in 24 hours.

Pickled red onions

Red onion

Garlic

Fresh dill (optional)

Hot pepper (optional)

Slice onion in rings, separate and place in colander in sink. Pour boiling water over the onions in colander. Add smashed garlic clove to bottom of jar and hot pepper, if desired and dill, if desired. Pack jar with blanched onions. Add cold brine to fill to top of jar. Put lid on with screw ring and refrigerate. Ready in 30 minutes.