

Quick Refrigerator Pickled Anything

Grab some mason jars or upcycle some pasta sauce jars and grab a gallon of white vinegar at the store and you're just about completely there - this recipe is THAT easy. If you're a fan of apple cider or rice wine vinegar, those are also good. While pickling cucumbers are the most traditional option for pickles, you can pickle zucchini, carrots, beets, cauliflower, string beans, pretty much whatever is leftover in the fridge. Pickled veggies are delicious on a pulled pork sandwich, burgers, as a side for everything summer, and to eat for a snack. Combine them to make a nice salad too.

Keep in mind this is a refrigerator pickle recipe and because it's not canned with heat, you'll need to keep these in the refrigerator and eat them within a week or so.

INGREDIENTS

1 quart mason jar or two pint jars
1½ cups water
3 tablespoons white vinegar or apple cider vinegar
1½ tablespoons kosher or pickling salt*
1 teaspoon black peppercorns
4 cloves garlic, peeled and cut in half
6 large sprigs fresh dill
Your choice of vegetables, sliced into rounds or spears
See reverse side for optional add-in ingredients

**Do not use iodized table salt for this recipe.*

DIRECTIONS

Add everything except your vegetables to the jar(s) and stir to combine.
Add the sliced vegetables to the jar(s) and place the lid(s) on, then shake to combine.
Refrigerate ideally for at least 1 day before eating, although you can totally dive in before that!
Pickles will keep in a sealed container in the refrigerator for up to 1 week.



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Market Shopping List

- Garlic - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, CT Valley, Oxen Hill, Riverview, Wayne's Organic
- Dill - 18th C. Purity, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview
- White vinegar, kosher salt, black peppercorns - **Highland Park Market of Coventry - Bring this recipe card in for a FREE 16 oz. BOTTLE OF BEST YET WHITE VINEGAR (PLU15 valid August 5-19, 2018)**

For **sweeter pickles**, add honey from Stonewall Apiary.

For **spicier pickles**, add anywhere from a few slices to a half of a jalapeño or your favorite spicy pepper with seeds.

Add **lemon slices** for another layer of flavor.



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