

Bread and Butter Refrigerator Pickles

Kathy's Note

You can also add thin slices of carrots or thin green beans to these simple pickles.

Ingredients:

1 pound cucumbers, cut into 1/2 inch-thick slices

Kosher salt

3/4 to 1 cup cider vinegar or rice wine vinegar

1/3 cup brown sugar

1 tablespoon coriander seeds

1 tablespoon peppercorns

2 tablespoons fresh dill sprigs or dill heads

Place the cut cucumbers in a large colander and sprinkle liberally with salt. Set the colander over a bowl and place in the refrigerator for about an hour. Remove and rinse under cold running water to remove the salt. Drain again.

In a medium saucepan heat the vinegar, sugar, 1/2 teaspoon salt, coriander seeds, and peppercorns and bring to a boil. Place the cucumbers and the dill in a bowl and pour the hot liquid on top. Stir well.

Transfer to a medium glass jar, seal and refrigerate.

The pickles will be ready to eat after 3 hours and will last for at least 10 days.