

# Quick Refrigerator Pickles

Cleaned fresh veggies

1/2 cup distilled white vinegar

1 tbsp kosher salt

1 tsp sugar

1 clove of garlic, halved

1 tbsp coriander seeds

1 tsp black peppercorns

1 bay leaf

3-4 sprigs of dill

water (add last to top off jar)

***Optional if you want your pickled veggies with a kick:*** Add a pinch of crushed red pepper flakes, and/or 1 hot pepper (jalapeno, habanero or Serrano)

Add all of the ingredients to clean jar, seal, then shake gently to combine ingredients. Refrigerate for a few days until the vegetables absorb all the pickling flavors. (Note: If you opted for spicy and they start to get too spicy, simply remove the hot pepper.)

Pickled veggies will stay in the fridge for 2-3 months.