

Dill Fridge Pickles



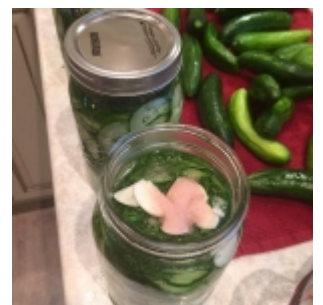
I don't know anyone who doesn't love traditional dill pickles. The challenge with all our grandmother's recipes is the mounds of sugar added. This recipe is completely sugar-free and you will be amazed at how good they are!

Ingredients:

- Dill
- Garlic (2 cloves per mason jar) – thinly sliced
- Sliced cucumbers
- 1 cup vinegar
- 1/2 cup water
- 1 tbsp sea salt

Directions:

Place all ingredients in a mason jar. I usually use a handful of dill (some chopped some heads) per jar and place it at the bottom. Seal the jar and shake vigorously for 5 minutes.



Let sit. I turn them upside down for an few hours to marinade the top cucumbers. Refrigerate.

Ready to eat in 4-6 hour and will keep for over a year!! (If they last that long)