

SPICY REFRIGERATOR DILL PICKLES



Serves: 12

Prep Time: 15 mins

Cook Time: 10 days, 2 hours

Total Time: 10 days, 2 hours, 15 mins

Source: [allrecipes](https://www.allrecipes.com/recipe/245487/spicy-refrigerator-dill-pickles/)

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INGREDIENTS

12 3- to 4-inch long pickling cucumbers

2 cups water

1 3/4 cups white vinegar

1 1/2 cups chopped fresh dill weed

1/2 cup white sugar

8 cloves garlic, chopped

1 1/2 tablespoons coarse salt

1 tablespoon pickling spice

1 1/2 teaspoons dill seed

1/2 teaspoon red pepper flakes, or to taste

4 sprigs fresh dill weed

DIRECTIONS

In a large bowl, combine the cucumbers, water, vinegar, chopped dill, sugar, garlic, salt, pickling spice, dill seed, and red pepper flakes. Stir, and let stand at room temperature for 2 hours, until the sugar and salt dissolve. Remove the cucumbers to three 1 1/2 pint wide mouth jars, placing 4 cucumbers into each jar. Ladle in the liquid from the bowl to cover. Place a sprig of fresh dill into each jar, and seal with lids. Refrigerate for 10 days before eating. Use within 1 month.