

REFRIGERATOR PICKLED VEGGIES

Has the garden been producing loads of vegetables or did you get carried away at the farmers' market? Pickle just about any veggie with this recipe that is easy and delicious!

INGREDIENTS

Any combo of the following vegetables:

Cucumbers, carrots, beets, cauliflower, zucchini, green beans, onions, peppers, or asparagus

Garlic cloves (halved, 2-3 per jar)

Brine:

2 cups distilled white vinegar

2 teaspoons mustard seeds

2 cups water

2 teaspoons dill seeds

2 tablespoons salt

1 bay leaf

DIRECTIONS

- Cut vegetables in long strips or chunks.
- Fill pint or quart size canning jars with the vegetables.
- Make the brine by combining all ingredients in a pot, bring to a boil, then turn down the heat and simmer for 10 minutes.
- Pour the hot liquid over the vegetables in the jars, covering completely.
(NOTE: the quantity of brine listed above should be enough for at least one quart size jar. Scale up or down as needed and if you run out of brine, just make another batch to top it off.)
- Let jars cool slightly, add lids, and refrigerate after cooled completely.
- Leave in the refrigerator for 2 weeks and then enjoy!



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