

BASED ON VIBES PICKLES

From the Kitchen of: Willow Krupin, Member, Ann Arbor Climate Corps

Preparation Time: 30 minutes | **Cook Time:** 10 minutes | **Cooling Time:** 24 hours

Yield: 4 (16-ounce) jars

"These pickles can be whatever you want them to be!" says Willow, "The recipe serves more as a suggestion than a rulebook and is easily customizable based on your tastes."



"During stressful periods of my life, I find comfort in cooking and baking. In high school and during the pandemic, I baked obsessively. But my senior year of college, I lived in an apartment without a full kitchen, so my cooking options were limited. There, I discovered pickling," writes Willow. "I don't like pickles, despite my best efforts, but one of the things I am confident that I do well is pickle making. It's repetitive with enough experimentation that it remains interesting," she adds.

"I love giving pickles as gifts so that others can appreciate my efforts. I have friends who love spice, so I add extra red pepper. I know people who love garlic, so I use an extra head. These pickles can be made with the audience in mind. No two jars are exactly the same."

INGREDIENTS:

- 1 1/4 cups vinegar
- 3 Tablespoons kosher salt
- 2 Tablespoons sugar
- 2 cups cold water
- 5-10 cucumbers, cut into rounds or spears, depending on preference (Any variety of cucumber works but may need to adjust quantity based on size of the cucumber)
- 6 heads of garlic, or to taste (or pre-minced jarred or garlic powder)
- 2 Tablespoons coriander seeds
- 1 teaspoon mustard seeds
- 3-4 Tablespoons dill, more if desired (sprigs or dried)
- red pepper flakes to taste

INSTRUCTIONS:

- Combine the vinegar, salt, and sugar in a non-reactive (ceramic, glass, or stainless steel) saucepan. Bring to a boil.
- Whisk until the salt and sugar are dissolved, then transfer the mixture into glass or metal bowl.
- Add cold water to the mixture and refrigerate it until ready to use.
- In a separate bowl, combine the seasonings.
- Evenly distribute the cucumbers into jars and do the same with the seasoning blend. Pour the vinegar mixture over the cucumbers until they are completely submerged. If the pickles aren't fully covered, add a bit more cold water. Or, if there is a lot of cucumber left exposed, make an additional half recipe of vinegar mixture to cover the remaining cucumbers.
- Rest the pickles in the fridge for 24 hours before enjoying.

MAKING REFRIGERATOR PICKLES AT HOME

A guide to preserving the harvest and creating delicious, safe homemade pickles!

Making refrigerator pickles is a great way to use up fresh summer produce! Pickles are delicious for snacking, as an addition to sandwiches or wraps, or as a topping for many different meals. Refrigerator pickles are easy to make, and allow for a lot of room for creativity - and they require no special equipment!

GETTING STARTED:

Always start by cleaning and sanitizing your utensils, cutting board, and jars. Make sure your containers are heat-resistant and have tightly fitting lids.

Next, select your mix of vegetables! Although cucumbers are a classic choice, you can also use different vegetables, such as asparagus, radishes, turnips, peppers, or cauliflower. Be sure to thoroughly wash all produce in clean water before using.

For seasonings, try a combination of fresh and dried herbs and spices - up to two tablespoons per jar. Some popular pickling seasonings include bay leaves, celery seed, dill, mustard seed, jalapeno pepper, garlic, and horseradish.

HOW TO GROW CUCUMBERS:

Cucumbers are warm season vegetables that are simple to grow! Slicing varieties are great for eating fresh, while pickling varieties are best made into pickles. Learn more by scanning the QR code to access the Michigan State University Extension growing guide.



MAKING THE PICKLES:

Once your ingredients are washed, cut, and prepped, pack them in your container of choice. You can use Willow's recipe for a sour brine, or opt for a sweeter brine by adding up to 1 ½ cups of sugar.

Fill your jars with brine within ½ inch from the top, then cover and refrigerate for 24-48 hours.

STORAGE:

Refrigerator pickles are not shelf stable. They can be safely stored in an airtight container in the fridge for up to two weeks. If the pickles become soft, slimy, or develop a disagreeable odor, discard them.

