



## *Garden Fresh Farm Recipes*

# RizzieFarms Fresh Refrigerator Dill Pickles

RizzieFarms - Fresh Refrigerator Dill Pickles takes only a few minutes to make. This extends the enjoyment of farm fresh cucumbers, bell peppers and jalapeño peppers several months.

### **Ingredients:**

10-12 Pickling Cucumbers  
2 Green Bell peppers  
5 large Jalapeño peppers  
1 Yellow onions  
Apple cider vinegar  
1 Tablespoons salt  
Dill - big bunch  
1 head of garlic  
1 Tablespoon, Coarse ground black pepper



### **Directions:**

Thoroughly wash cucumbers. Slice cucumbers into spears or ¼-inch thick slices. Place in large bowl that has a tight fitting lid.

Cut 2 jalapeño peppers into slices with seeds. Add to cucumbers.

Slice 3 jalapeños, length wise, remove seeds and cut into strips, add to cucumbers.

Core green bell pepper and cut into large slices, add to cucumbers.

Cut onion into six sections, add to cucumbers.

Smash garlic cloves and separate dill from thick stems. Add to cucumbers.

Add salt, pepper to cucumbers.

Pour apple cider vinegar over the cucumber, peppers and seasoning until just covering the vegetables. Stir well to distribute seasoning.



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Seal with an airtight lid and store in the refrigerator. The flavor is best if stored for at least one week, but can be eaten at any time. Pickles should be good for at least 4-6 weeks after that.

### **Notes:**

Add additional fresh cucumbers and vegetables to replenish bowl as needed.

Add different farm fresh vegetables to the vinegar like okra, green beans or different types of peppers.

This farm fresh dill pickles can be seasoned with any combination of additional spices including: bay leaf, mustard seeds, black peppercorn, crushed red pepper flakes, sugar and other spices as desired.

This farm fresh dill pickles can be put-up in mason jars and stored in the refrigerator for smaller quantities that you can easily share. No canning process needed.