

Pickles

[August 8, 2015](#)

VLASIC KNOCK-OFF PICKLES

Always crunchy and garlicky, this perfect homemade pickle requires no special equipment, no canning experience and tastes just like Vlastic's refrigerated kosher dill pickles.

INGREDIENTS:

35 to 40 small to medium pickling cucumbers

1 gallon cold water

1 cup cider vinegar

2 tablespoons mixed pickling spices

$\frac{2}{3}$ c. canning or kosher salt (Do NOT use iodized salt! Please!)

4 cloves garlic or more, to taste

4 fresh dill heads ~or~ 4 tablespoons dried dill seed

INSTRUCTIONS:

Wash cucumbers but do not scrub them.

Trim $\frac{1}{8}$ -inch from the blossom end of each cucumber and slice in half lengthwise or into quarters, depending on how large your cucumbers are and how big you want them to be when they're done.

In a gallon jar (or large, wide-mouth, food-safe container) layer the dill heads or seed, garlic cloves and sliced cucumbers.

In a separate pitcher or bowl, stir together the remaining ingredients until the salt is dissolved.

Pour the brine over the cucumbers, taking care to make sure all of them are fully submerged. If needed, place a plate or mug or other non-reactive heavy item on the cucumbers to weigh them down and keep them under the brine!

Cover lightly with a lid just perched on top or secure a piece of cheesecloth over the jar with a rubber band to keep fruit flies away.

Leave out of direct sunlight on the counter for two to four days*, or until the cucumbers taste like pickles throughout.

Fix your lid onto your jar or container and chill. These can be stored in the refrigerator for up to six months provided you keep them covered with brine.

