

How to Make Quick Refrigerator Pickles

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— Written By [Candice Christian](#)

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Have you made quick pickles before? It's fast, easy, and fun. Onions, cucumbers, asparagus, parsnips, radishes, and pea pods are great vegetables to start making quick refrigerator pickles.

Refrigerator Pickles

Step 1. Prepare Vegetables

Wash and chop vegetables into the desired shape you would like for pickles. These vegetables do not require any cooking prior to pickling.

Step 2. Select Flavorings

Get creative with fresh or dry flavorings. Mix and match from the following suggested list of fresh and dried herbs and spices to add up to 2 tablespoons per jar.

Dry	Fresh
Bay leaves	Jalapeno or habanero pepper
Celery seed	Dill
Chile peppers	Garlic

Cumin seed	Oregano
Dill seed	Shallot
Mustard seed	Horseradish
Pickling spice	
Peppercorns	
Turmeric	

Step 3. Pack Vegetables

Pack prepared vegetables snugly into washed pint-sized canning jars or similar sized glass or heatproof plastic containers with lids.

Step 4. Make Brine

Make either sweet or sour brine using the following recipes:

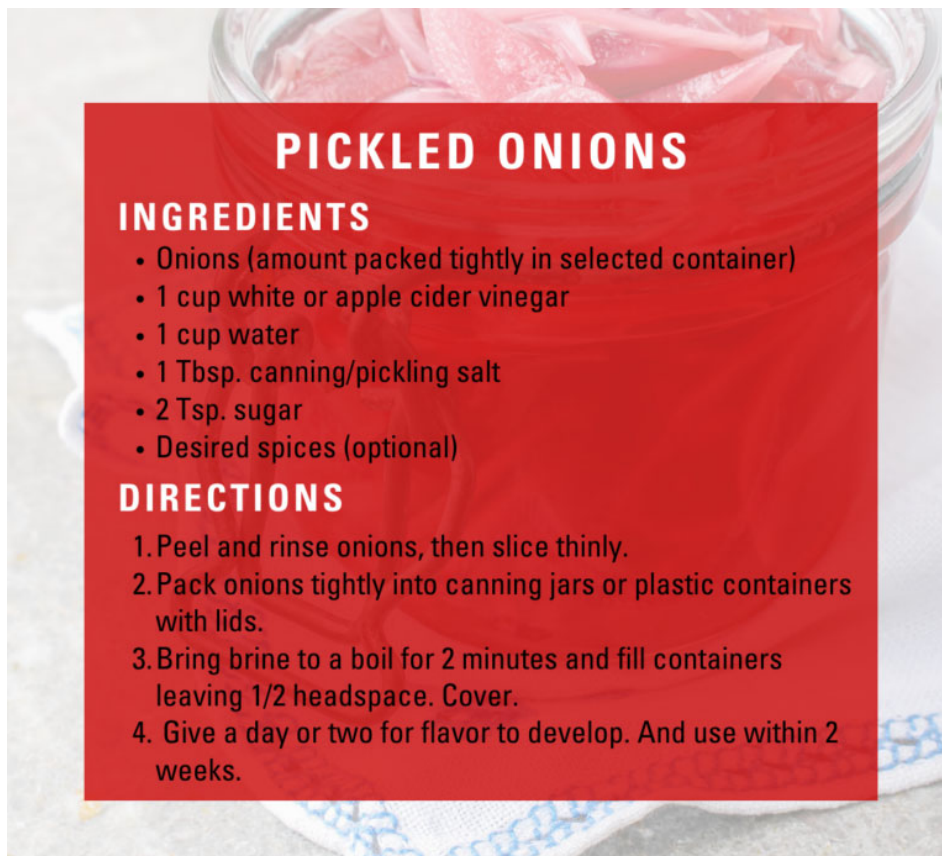
Sour Brine	Sweet Brine
Yields up to 4 jars or containers	Yields up to 4 jars or containers
3 cups white vinegar (or apple cider)	3 cups white vinegar (or apple cider)
3 cups water	3 cups water
3 Tbsp. canning/pickling salt	2 Tbsp. canning/pickling salt
2 Tbsp. sugar	1 ½ cups sugar

Bring brine to a boil and let boil for 2 minutes. Remove from heat.

Step 5. Fill Jars with Brine

Carefully fill the jars with brine to within 1/2 inch of the top of the rim. Place the lids on the jars and refrigerate. Allow flavor to develop for 1 – 2 days before serving. Use within 2 weeks.

How To Make Pickled Onions



PICKLED ONIONS

INGREDIENTS

- Onions (amount packed tightly in selected container)
- 1 cup white or apple cider vinegar
- 1 cup water
- 1 Tbsp. canning/pickling salt
- 2 Tsp. sugar
- Desired spices (optional)

DIRECTIONS

1. Peel and rinse onions, then slice thinly.
2. Pack onions tightly into canning jars or plastic containers with lids.
3. Bring brine to a boil for 2 minutes and fill containers leaving 1/2 headspace. Cover.
4. Give a day or two for flavor to develop. And use within 2 weeks.

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Yields 1 jar or container

Note: There is no specified amount of onions in this recipe as what's most important is to have the right ratios in your brine.

Resources:

The University of Maine Cooperative Extension. 2014. [Let's Preserve: Refrigerator Spring Pickles](#) .

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