



Easiest Fridge Dill Pickles

Adapted from Smitten Kitchen

8 larger or to 10 smaller firm, fresh Kirby (pickling) cucumbers
3 teaspoons kosher, coarse or pickling salt
1 to 2 tablespoons chopped fresh dill
1/2 cup white vinegar

Slice your cucumbers very thin (1/8-inch slices work nicely). Place them in a quart-sized lidded jar. Add salt and dill, then pour in white vinegar. Close the jar and give it a few shakes to begin distributing the ingredients.

You're going to find the liquid level in the jar worrisomely low as it is well below the pickle pile line, but don't fret. Within an hour or two, the salt will draw the moisture from the cucumbers and wilt them, while the liquid becomes a perfectly balanced pickle brine.





Place jar in the refrigerator near the front, which should remind you to shake it once or twice more over the new few hours. (Or whenever you're back at the fridge.) You can eat them as little as 1 to 2 hours later, but they become ideal at 6 to 8 hours. They'll keep in the fridge, submerged in their brine, for 3 weeks.

