

Rob's Refrigerator Pickles

When making refrigerator pickles, get them straight from the farm for maximal longevity. Call the farm, place an order and be sure to pick them up the morning they are picked for maximum crispiness. Get home and immediately soak them in cold water. Take a soft brush to clean and rinse individually. Put cleaned cukes in a large bowl. Cut out damaged areas and put all damaged cukes into the first jar, and mark "eat first". They'll still be great, they just won't last as long. I typically do 3 or 4 gallons worth of pickles each year.

Note that the salinity of this recipe is about 4.5%, which is a bit on the saltier side. That is a good thing for keeping pickles super crunchy for a year. I take a 1 quart jar and transfer pickles as needed from the 1 gallon jar. The 1 gallon jars stay in my basement fridge and the quart jar stays into the kitchen. If you find these a bit too salty, one trick is to fill your quart jar with pickles from the gallon jar, fill it 1/2 to 2/3 full with brine from the gallon jar, then top it off with filtered water, thus reducing the brine salinity. I'm not exaggerating that the last of my 1 year old pickles are still crunchier than store bought. I attribute this to starting with a higher salt concentration, and then pickling them within 24 hours of being picked.

	Recipe serves (gallon jar)	Prepared for (gallon jar)
	1	1

Shopping List

Ingredient	Amount	Scaled amount		
Pickling Cukes	2	kg	2	kg
Filtered Water	1600	mL	1600	mL
White Vinegar 5%	500	mL	500	mL
Kosher Salt	96	g	96	g
Garlic Cloves	6	----	6	----
Allspice	8	----	8	----
Peppercorns	40	----	40	----
Crushed Bay Leaf	1	----	1	----
Crushed Red Pepper	4	tsp	4	tsp
Mustard Seed	4	tsp	4	tsp
Dried Dillweed	2	tsp	2	tsp
Dill Seed	2	tsp	2	tsp
Coriander	1	tsp	1	tsp
Turmeric	1	tsp	1	tsp

Ingredients	Have it	Quantity
Pickling Cukes	<input type="checkbox"/>	
Filtered Water	<input type="checkbox"/>	
White Vinegar 5%	<input type="checkbox"/>	
Kosher Salt	<input type="checkbox"/>	
Garlic Cloves	<input type="checkbox"/>	
Allspice	<input type="checkbox"/>	
Peppercorns	<input type="checkbox"/>	
Crushed Bay Leaf	<input type="checkbox"/>	
Crushed Red Pepper	<input type="checkbox"/>	
Mustard Seed	<input type="checkbox"/>	
Dried Dillweed	<input type="checkbox"/>	
Dill Seed	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	
Turmeric	<input type="checkbox"/>	

Instructions

1. Clean cukes thoroughly. Cut to desired sizes. I like doing halves lengthwise. I can cut them finer as needed later.
2. Add water, vinegar, salt to non-reactive pot.
3. Add all remaining ingredients to large 1 gallon jar.
4. Add the cut cucumbers to the jar.
5. Heat the brine to a boil. Once it reaches a boil, pour it over your cucumbers in the jar. Top it right up.
6. Tighten lid on jar and shake it up.
7. Let cool, then refrigerate. **MUST KEEP REFRIGERATED!!**
8. Ready to eat in a day or two. Can last a year in the fridge and will still be crispy crunchy if you started with farm fresh cucumbers!

