



# GoCleanCo Refrigerator Pickles

*Adapted from Company's Coming Preserves Cookbook*

## Ingredients

- Mason jars
- 2 cups pickling vinegar
- 1 cup pickling salt
- 14 cups water
- Pickling spice
- Fresh dill
- Garlic cloves (1–2 per jar)
- Pickling cucumbers
- Carrots (optional)

## Instructions

1. Boil jars for 2–3 minutes to sanitize. Dry on a clean towel.
2. Wash and slice cucumbers/carrots (whole, halves, or chips).
3. In a pot, bring vinegar, salt, and water to a boil.
4. Into each jar, add garlic, pickling spice, and dill. Pack in veggies.
5. Pour brine into jars until full.
6. Refrigerate: 4 weeks for pickles, 6 weeks for carrots.
7. Eat within 3 months.

**Storage:** Must be refrigerated. Not shelf-stable.

