

Spicy Maple Bourbon Refrigerator Pickles

Ingredients:

- 2-3 cucumbers cut in half and then into quarters length wise or 10-12 pickling size cucumbers whole or simply cut in half length wise.
- 1 Carrot cut into ¼ inch “coins”
- 1 Red bell pepper, seeds and top removed, cut into strips
- 1 hot pepper cut, seeds and top removed, cut into strips (optinal)
- 1 ½ cups water
- ½ cup bourbon or whiskey
- ¼ cup real maple syrup
- 1 ¾ cups white vinegar
- ¼ cup white sugar
- 1 head of garlic, broken into cloves with skins removed (about 8 cloves)
- 1 ½ Tbsp kosher salt
- 1 Tbsp pickling spice
- 1 ½ tsp dill seed
- ½ -1 tsp red pepper flakes (adjust depending on how spicy you want them)
- 4 sprigs of fresh dill weed

Directions

1. In a large bowl combine the water, whiskey, vinegar, maple syrup and spices.
2. Stir well and add the vegetables (make sure the vegetables are covered by the pickling liquid)
3. Cover the bowl and let it sit on the counter for two hours
4. Remove the vegetables and place them into 2-3 clean mason jars. Make sure you get fairly even amounts of cucumber, pepper and garlic in each jar
5. Top off each jar with pickling liquid from the bowl
6. Place clean, tight fitting lids on each jar and place them in the refrigerator
7. Now the hard part. Let them set in the fridge for at least 10 days, 2 weeks is better.
8. After they have time to rest in the fridge, enjoy them as a snack or use them on sandwiches, in recipes, etc.

Notes:

- You can pickle just about any type of vegetables, so feel free to experiment. Sometimes I add cauliflower, green beans, onion slices – you get the idea.

Recipe From www.oldguykitchen.com

