

Mexican Lime REFRIGERATOR PICKLES

Recipe adapted from The All New Ball Book of Canning and Preserving. ©CanningCrafts 2022

Master Brine Solution*:

- 2 cups of white vinegar (5% acidity)
- 1 cup of water
- 1/2 cup fresh lime juice (or bottled will work fine)
- 2 tablespoons of sugar
- 1 tablespoon of pickling salt
- * You may have leftover brine. Store in fridge for later use.

Seasonings:

- 4 garlic cloves, crushed
- Chopped carrot greens
(Read our blog post on why you should eat carrot greens)
- Fresh Cilantro (can add up to 1/4 cup chopped)

Vegetable Mix:

This recipe is flexible! Mix and match or make your own substitutions. Wash, trim, and peel vegetables. Depending on the sizes of veggies, leave them whole, halve, quarter, slice, or chop.

- Cucumbers, sliced into 1/4" coins
- Cucamelons, leave whole
- Red Onion, sliced thin
- Green Tomatoes (leave cherry tomatoes whole)
- Green Beans, snapped in half
- Carrots, sliced into coins
- Garlic Cloves, crushed but left whole



1. Prepare your master brine solution by combining the vinegar, water, lime juice, sugar, and salt, to a boil in a small stainless steel pot or enameled pan. Reduce heat and simmer 3 minutes, stirring until the sugar and salt until dissolved.
2. Tightly pack your chosen vegetables, crushed garlic cloves, chopped carrot greens, and cilantro into a hot quart jar (or 2 pint jars). I like to randomly mix the veggies in the jar and sprinkle in carrot greens and cilantro throughout.
3. Pour Master Brine over vegetables to cover them. Use a bubbling tool or chopstick to remove air bubbles. Add more brine to cover if needed. Cover with a lid (since this is a non-shelf stable, fridge recipe, I like to repurpose old, previously used lids. Do NOT use previously used lids for shelf stable canned goods).
4. Let jar stand an hour or until cooled at room temperature. Store cooled jar in refrigerator. For best flavor, allow the jar to pickle in the fridge for at least one month before eating. Pickles will become more flavorful over time.

*IMPORTANT: This is NOT a shelf stable product. It must be stored in a refrigerator.