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# What Geeks Eat...

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## Refrigerator Pickles (makes two quarts)

### Pickling Brine

1 cup water  
1 cup white vinegar  
2 - 4 garlic cloves, peeled and sliced  
1 tablespoon kosher salt  
½ cup sugar  
Allspice, whole. 4-6  
cloves, whole, 2-6

### Vegetables to Pickle

Beets, cooked whole, peeled, and slice  
Green beans, washed, heads snapped off  
Zucchini, washed and sliced

### Seasoning Vegetables

1 onion, sliced and then separated  
1 -4 jalapeño peppers

2 one quart canning jars with lids

Put all the ingredients for the pickling brine into a pan and heat to a boil. The quantity of garlic, allspice, and cloves is up to you. If you like big flavors add more, if you have a shy palate perhaps you might like less.

Prepare the vegetables your using and then arrange them in the jars, alternating layers of the vegetable with the onions and the jalapeños filling the jar to the top. Pour the hot pickle brine into the jars. Tightly lid the jars and place in the refrigerator for 7 to 14 days before serving. Once you open the jar you should eat it's contents with 2 weeks.