SKI & ODIN'S
WEEKLY
Tesla, Florida, and life with Odin.



FREE PICKLE PRESS WEEKLY · A FREE GUIDE

The World's Greatest Pickle Is a Free Pickle 🥒

Cold Fridge Garlic Dill. No heating, no canning. Mix, store in the fridge. About 20 minutes.

Crunchy. Crispy. Fresh. About 30 calories a pickle. They snap when you bite them. No paywall, no jar to buy, no secret spice blend. Just a cold brine, pickling cucumbers, garlic, dill, and a mission.



Quarts of cold fridge garlic dills, ready to hand out.

The world's greatest pickle is a free pickle. The free in freedom.

Scan to join **FREE Pickle Press Weekly** (Ski & Odin's Weekly): skiandodin.beehiiv.com

Garlic Dill Cold Fridge Pickles

Quick refrigerator pickles. No canning. Keep cold. Makes about 2 gallons of brine.

THE BRINE

- **1 gallon** white distilled vinegar (5% acidity)
- **1 gallon** cold water
- **1 cup** canning salt, or a heaping cup kosher salt
- **1/3 cup** raw cane sugar

Stir until fully dissolved. Use the brine **cold** for the brightest, crunchiest pickles. In a hurry? You can warm the brine almost to a boil, but the pickles will be a little less green and a little less crisp.

IN EACH QUART

- **Cucumbers**, sliced or whole, packed in
- **1 big sprinkle** fresh dill sprigs
- **4 cloves** garlic (whole, smashed, or chopped)
- **6 to 10** black peppercorns
- **Pinch** of red pepper flakes
- Optional: mustard seed and bay leaf



Cold brine, sliced cukes, garlic, dill. The working batches.

CUCUMBERS

Kirby or pickling cucumbers: small, firm, bumpy. Any small hard cucumber works in a pinch. Optional: trim off the blossom end to help keep them crisp. Find a produce stand for true pickling cucumbers.

METHOD

1. Mix the brine and set aside.
2. Add dill, garlic, peppercorns, and red pepper to each clean plastic or glass quart container.
3. Pack cucumbers into the containers.
4. Pour brine over until fully covered.
5. Cover and refrigerate.

Large container tip: In a large container (about 6 quarts), pack wholes on the bottom, then halves, then chunks, then slices on top. Eat from the top down. Slices pickle first.

SAFETY: Keep refrigerated. These are cold fridge pickles, not shelf-stable canned pickles.

Make It. Share It. Pass It On.

Make pickles. Hand them out. Pass the recipe on.

Don't buy pickles. **Make your own.** Mix the brine, pack the cucumbers, and put a quart in a neighbor's hand. Take a bucket to a church potluck, a firehouse, a VFW hall, a tailgate, a clinic waiting room, or a family reunion.

Share this guide the way it was given to you: **free.** Post it. Text it. Send it to everyone you know. Teach a kid to pack a jar.

Join the Mission and Pickle the World!



Six cold buckets on the towel. Dill on top, cukes under glass-clear brine.

~30	0	2
CALORIES PER PICKLE	CANNING. FRIDGE ONLY	GALLONS OF BRINE PER BATCH

SAME BRINE, OTHER VEGGIES

Use the same brine with red onions alone in a quart for pickled red onions. It also works great with sweet peppers, carrots, onions, or mixed vegetables. When produce is starting to soften, pickle it instead of tossing it.



Pickles plus sweet peppers, put up in the leftover brine.

QUICK TIP

A little air in the container is fine. Turn jars upside down or shake them if you want them pickling quicker.

Sgt. Ski & Odin. Ski is a veteran and a VFW Gold Legacy Life Member of Post 2550 in Dunedin–Palm Harbor. Odin is his service dog, and he still works, visiting veterans, older neighbors, and anyone who needs a little joy. *"Veterans are a Big Dill."*

Want to support the Mission?

We make and donate **22 to 50 quarts of pickles a month** to the Dunedin VFW, the Elks Lodge, and to hand out in the community, and we also donate banana pups to grow.

The recipe will always be free. If you want to help keep the jars and banana pups going, here is how:

X MONEY

Send a tip with X Money to @DigitalAssetsUS on X

KO-FI

Tip any amount at ko-fi.com/DigitalAssetsUS

Join the Mission and Pickle the World!

Make your own instead of buying. Share this free guide with everyone you know.

STAY IN THE LOOP

FREE Pickle Press Weekly is Ski & Odin's Weekly: Tesla, Florida, and life with Odin, plus the Pickle Mission. Free every week.

Newsletter: skiandodin.beehiiv.com

Follow on X: @DigitalAssetsUS

SCAN TO SUBSCRIBE FREE

The world's greatest pickle is a free pickle. The free in freedom.