

Sour “Quick Pickle” Recipe

Yield: 12 oz jar of pickles

Ingredients:

Vegetables for pickling (cucumbers, carrots, and green beans all work well)

1 cup white vinegar

1/3 cup water

1/2 tablespoon salt

3 whole peppercorns

2 cloves garlic

Fresh dill (optional)

Directions:

1. Slice the vegetable you want to pickle and pack the slices into a glass jar that has a lid (approximately 12 ounces)
2. Combine all other ingredients in a saucepan over medium heat. Bring to a boil and stir until the salt dissolves, about three minutes.
3. Pour liquid over the veggie of your choice and let stand for one hour at room temperature.
4. Cover the jar tightly, and refrigerate for at least 24 hours. Your pickles will last up to 2 weeks in the refrigerator.

