

Pickled Dill Cucumbers

Yield : 1 pint mason jar

Ingredients :

1 pint of sliced cucumbers, about 4 cucumbers
1 cup of vinegar
1/3 cup of water
1/2 tablespoon of salt
a few springs of dill or a dill flower
2 whole peppercorns
2 cloves of garlic

Directions :

1. Slice cucumbers into spears or disks.
2. Pack cucumbers, garlic, dill, peppercorns into mason jar.
3. Combine vinegar, water, salt in a sauce pan and bring to a boil. Once boiling, stir to completely dissolve salt and take off heat.
4. Allow the pickling liquid to come to room temperature. Pour pickling liquid (brine) over cucumbers.
5. Put the lid on the jar and refrigerate.

Note: These are refrigerator pickles and will be ready to eat the next day, but will gain flavor over time. Pickles will keep in the refrigerator for a few weeks.

