



Dilly Quick Pickles

Need some pickles quickly - try this recipe with cucumbers or even zucchini

1 English cucumber, halved
2 teaspoons salt
2 teaspoons pickling spice
1/8 teaspoon sugar
1/3 cup white vinegar
3/4 cup cold water
2 to 4 sprigs fresh dill

- Slice cucumber into ¼ inch thick rounds. Place into 2 cup mason jar.
- Prepare Brine: In a small bowl, combine salt, pickling spice, sugar, vinegar, and water.
- Pour brine over the top of cucumbers and insert 2 to 4 small dill sprigs into the jar. Fasten the lid; shake to mix.
- Place in refrigerator for 10 minutes or longer as desired.
- To Serve: Remove lid; enjoy quick pickles on your favorite sandwich, salad, or side dish. Refrigerate any leftovers.

Recipe Inspired by: *mymagazine.us*

Cook's Tip: The longer you infuse your cucumbers, the stronger the pickle flavor will be. These were tart pickles at first, but the next day, they were delicious. If you want to have a milder taste, use a sweeter vinegar, like white wine or white Balsamic vinegar.

Variation: Try this recipe using zucchini rather than cucumbers – it works this way too.

About the Recipe: Can you make pickles express style? Yes, you can with this recipe. It's as easy as one, two, three. Slice the cucumber; pour "easy-to-mix-up" brine over slices, topping with fresh dill over; close up the jar and refrigerate. Yes, it's that easy. The pickles are ready to serve in just minutes.