

# Vinegar Pickles

## Ingredients

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3/4 c Hot Water  
1/2 c Rice Vinegar  
6 T Sugar  
2 1/4 t Kosher Salt  
5 Persian Cucumbers

## Instructions

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Mix all ingredients but cucumbers in a bowl and stir until the salt and sugar has dissolved. Slice the cucumbers thinly and add to a mason jar. Pour the vinegar mixture over the cucumber and refrigerate. They will be ready in four days or so, and will be good for about a month.