

Garlic Dill Pickles

Ingredients

10 oz Persian Cucumbers
1/2 c Apple Cider Vinegar
1/2 c Water
2 t Kosher Salt
2 clv Garlic
1 pn Red Pepper Flakes
1 t Dill Seeds
1/2 t Black Peppercorns

Instructions

1. Wash and slice the cucumbers. Leave the skin on, but wash well enough to ensure that there's no dirt on the cucumbers. Slice into wedge strips or rounds.
2. In a medium saucepan, bring vinegar, water and salt to a simmer. Once simmering, remove from heat.
3. Add garlic, red pepper, black peppercorns, and dill to clean pint jars. Add the sliced cucumbers and pack tightly. You don't want to pack hard enough to bruise the cucumbers, but make sure they're as cozy as can be. Pour warm brine into the jar, leaving about 1/2-inch headspace.
4. Tap the jars on the counter top to loosen and air bubbles. Place lids on the jars and let cool to room temperature before storing in the fridge.

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5.Allow pickles to rest for 2 days before enjoying. Pickles will last up to two weeks.