

Recipe

From

Serves

Ingredients

- 10-12 pickling cucumbers - cut into spears
- 4 cups water
- 2 cups white vinegar
- 2 tbsp kosher salt
- 1 tsp sugar
- head garlic - minced
- Big bunch dill
- 10 pepper corn kernels



### *Directions*

- To make brine: Combine water, vinegar, salt, sugar. Bring to boil
- Remove from heat - cool to room temp
- Place cucumbers in jar (don't over pack)  
add dill, garlic, peppercorn and cover with brine
- Seal airtight and refrigerate for 1 wk before eating
- Good for 4-6 weeks in refrigerator