

Farmer Ben's Quickles

Ingredients:

8 - 10 pickling cucumbers, sliced thinly
5 cloves garlic, crushed lightly
2 bay leaves
2 cups apple cider vinegar or white vinegar
2 cups water
1 Tbsp sugar
3 Tbsp fresh chopped dill & use a dill flower too!
3 tsp mustard seed
1 TBSP kosher salt

*You will also need two wide mouth quart jars with lids.

Divide cucumbers, garlic, bay leaves, dill, and mustard seed between 2 wide mouth quart jars. Combine vinegar, water, sugar, and salt in a small saucepan and bring to a simmer, stirring until the sugar dissolves. Pour this hot liquid over the cucumbers. Cover the jars with lids, let cool, and refrigerate for at least 12 hours. Eat within 3 weeks.

Variation: You can also cut the cucumbers into spears, just leave in liquid for a minimum of 24 hours.