

Appetizer

Quick & Easy Dill Pickles

By Susie Andres

I put this recipe together after getting ideas from many other recipes – and having an abundance of both fresh dill and cucumbers in my garden. No cooking or canning/processing needed. I love the fact that I can make one jar of pickles at a time!

Yield 1 pint (can be doubled for quart-sized jar)

Ingredients 1 cucumber (6 – 8”), sliced into spears to fit jar
2 T fresh dill sprigs OR 2 tsp dried dill
½ tsp chopped fresh garlic (optional)
1 tsp salt and 1/8 tsp whole peppercorns
5 tsp white vinegar (can use cider vinegar)
Optional: 1/8 tsp pickle crisp granules

Directions If using pickle crisp put 1/8 tsp in bottom of jar. Add dill, salt, pepper, garlic, and vinegar. Add cucumber spears and fill jar with water, using enough to cover tops of spears. Put lid on jar and give it a shake. Leave on counter or in refrigerator for 24 hours before using. After 24 hours keep in refrigerator – should be good two or three weeks. You can experiment by adding more or less dill, garlic, etc., to your taste.

