



Cold Packed Pickles

Inspired by: Gourmandize

tinyurl.com/2afrfcev

Serving Size: 6

Ingredients:

- 2 Large Cucumbers
- 2 1/2 Cups Vinegar
- 1 Cup Cold Water
- 1/2 Cup Coarse Salt
- 2 Cups Sugar
- 2 Tbsp Mustard Seed
- 2 Crushed Garlic Cloves
- 2 Fresh Dill Sprigs
- Or 1 tsp Dried Dill for each jar
- 2 32 oz Mason Jars

Optional: Substitute 3/4 Cup local, raw honey instead of every cup of sugar.

Instructions:

1. Wash cucumbers. Cut into wedges or slices.
2. In a medium sized bowl, combine vinegar, water, salt, sugar, and mustard seed and stir. Let sit at room temperature, until salt is dissolved to make the pickling brine, about 30 minutes.
3. Place a clove of garlic and a sprig of dill or dried dill into each clean jar. Add cucumber wedges or slices until full.
4. Pour brine into each jar until full and then seal with a cap.
5. Refrigerate or store in a cool room for two weeks before eating.
6. Enjoy your homemade pickles!