

# Quick Pickles

- 8 medium cucumbers
- 1/2 cup fresh dill
- 1 cup white vinegar
- 1/4 cup sugar
- 2 teaspoons kosher salt
- 2 teaspoons mustard seed
- 2 cloves garlic, crushed
- optional: other spices (black pepper, cayenne pepper, etc.)

Wash the cucumbers. Score along the sides. Slice into 1/2" to 3/4" slices, diagonally (so that the surface has a larger "face" on it). Combine with the fresh dill.

In a saucepan, combine other ingredients over medium-high heat, stirring until sugar melts and it begins to simmer.

Pour sugar-vinegar solution over cucumbers. Chill. Serve whenever (room temperature or cold).

Preparation time: 15 minutes

– [Subscriptions \(1\)](#)

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