

Quick Pickled Cucumbers with Dill

Printed from Cucumber Recipes at <http://www.cucumberrecipes.co.uk/>

This is a super simple speedy pickled cucumber recipe that you can make during the summer if you have a glut of cucumbers or if you just fancy eating cucumbers a different way. They keep for a couple of weeks in the fridge and are ready to eat after around four hours in the fridge.

Ingredients:

1kg cucumber
1.5l water
3 tbsp. coarse sea salt
1 tbsp. white wine vinegar
Small bunch fresh dill
5 garlic cloves
1 tsp. black peppercorns

Directions:

1. Wash the cucumbers and cut them in half down the centre, then scrape the seeds out. Cut each half into four or eight depending on how big the cucumber is. Peel the garlic cloves.
2. Put the cucumbers into a bowl of ice cubes, then put into the fridge whilst you get on with the brine.
3. Bring the water, vinegar and salt to the boil. Once the salt is dissolved, leave to cool completely then set to one side.
4. Layer one jar or a few jars with cucumber, dill sprigs, garlic and peppercorns. Pour in the brine so that the cucumber is completely covered, then cover and put into the fridge.

Author: Laura Young