

Quick Pickles



Recipe courtesy of Rachael Ray

Show: 30 Minute Meals | Episode: 30-Minute Party Essentials



Total: 15 min
Prep: 10 min
Cook: 5 min
Yield: 4 servings
Level: Easy

Ingredients

- 1/2 cup white vinegar, eyeball it
- 2 rounded teaspoons sugar
- 1 teaspoon mustard seed
- 1 teaspoon salt
- 1 clove cracked garlic
- 1 teaspoon dried dill or 2 tablespoons fresh dill leaves, chopped or snipped
- 1 bay leaf
- 4 kirby cucumbers, cut into 1-inch slices on an angle

Directions

Heat small saucepan over medium high heat. Add vinegar, sugar, mustard seed, salt, and garlic to the pan and cook until it begins to simmer and sugar dissolves. Toss the dill, bay leaf, and sliced cucumbers together in a heat-proof bowl. Pour the simmering liquid over the cucumbers and stir to evenly coat. Allow to cool to room temperature or chill before serving.

