



Makes: 1 quart

Prep Time: 20 minutes Chill Time: 8 hours

Total Time: 8 hours & 20 minutes

Easy Dill Pickles

Ingredients

- 1 & 1/2 cups distilled white vinegar
- 1/4 cup sugar
- 4 tsp kosher salt
- 1 tsp mustard seeds
- 1 tsp coriander seeds
- 3/4 tsp dill seeds
- 2 cups hot water
- 2 pounds kirby cucumbers, sliced 1/4-inch thick
- 3/4 cup coarsely chopped dill
- 3 garlic cloves, coarsely chopped

Instructions

In a large, heatproof measuring cup, combine the vinegar, sugar, salt, mustard seeds, coriander seeds, and dill seeds with the hot water and stir until the sugar and salt are dissolved. Let the brine cool.

In a large bowl, toss the cucumbers with the dill and garlic. Pour the brine over the cucumbers and turn to coat. Place a small plate over the cucumbers to keep them submerged, then cover the bowl with plastic wrap. Refrigerate the pickles overnight, stirring once or twice.

Transfer to jars. Serve cold.

Recipe by Bobby Flay