



Homemade Pickles!

- from Denise's Kitchen

Ingredients:

16 oz pkg of organic mini-cucumbers
1 1/2 tsp of sea salt
3/4 cup of organic apple cider vinegar
3/4 cup of white vinegar
1 1/4 cup of organic light brown sugar
1 cup of chopped organic red onion
2 cloves of minced organic garlic
1 tsp of organic dill seed
1 tsp of organic mustard seed

Directions:

Place 1/4 inch slices of the cucumber in a colander. Sprinkle with the sea salt & stir to combine. Let stand for 20 minutes, then rinse & transfer to a large heatproof bowl. At the same time, bring the 2 vinegars, brown sugar, onion, garlic, dill & mustard seed to a boil in a medium-sized saucepan. Reduce heat & simmer for 10 minutes. Pour the hot mixture over the cucumbers & stir. Let this cool down a bit & then refrigerate for a few hours for the flavors to blend. It's that easy! They're tangy & sweet and go well at any luncheon. Try it!

Hint: I think these taste best the same day you make them, while the cucumbers are still crispy.