

QUICKLES | HOMEMADE PICKLES

Skip the jarred store bought pickles and whip up a batch of your own! They store beautifully in the fridge but we guarantee they won't last long!

TOOLS NEEDED FOR THESE RECIPES

- Something to store your condiments in- mason jars work well, have a few on hand as we'll need at least 4 (2 cup | 500 ml mason jars)
- Saucepan for pickles

INGREDIENTS

- 1/2 cup water
- 1/2 cup white vinegar
- 3 tablespoons granulated sugar
- 1 teaspoon mustard seed
- 1 teaspoon dried dill or 2 tablespoons fresh dill, chopped
- 1 english cucumber, thinly sliced - *you can also use 4 small baby cucumbers*

DIRECTIONS

1. Place your vinegar, sugar, mustard seed, in a small saucepan and cook until it begins to simmer and sugar dissolves.
2. In a medium heat proof bowl, add your dill and sliced cucumbers.
3. Pour the simmering liquid over the cucumbers and stir to evenly coat.
4. Allow to cool to room temperature and if you have time, pop into the fridge, covered until you're ready to serve!

HOW LONG DO THEY KEEP? No more than a few days covered in the fridge, so think of ways to use up! Burgers, sandwiches, add to egg and tuna salad, turkey sammies and more! ENJOY!