Red Sun Farms Quick Pickles



What You'll Need

- 1 ½ cups white or cider vinegar
- 2 tbsp white sugar
- 1 tbsp kosher salt
- 2 tsp mustard seed
- 1 tsp dry dill
- 1tsp dill seed
- 1tsp coriander seed
- 2 cloves garlic, cracked
- 2 bay leaves
- 1lb Red Sun Farms Mini Cukes
- 1 medium red onion
- 2 medium sprigs of fresh dill weed

Directions

- **Prepare the brine:** Combine all ingredients except for cucumbers, onion, and fresh dill in a saucepan.**B** ring to a boil and simmer for 5-10min, set aside to cool to room temp.
- **Prepare the Pickles:** Wash, pat dry, and slice mini cucumbers into equal-sized coins, up to ¼" thickness. Chop red onion into equal-sized pieces. Pack sliced cucumber, onion, and fresh dill tightly into 2-500ml mason jars
- **Add the brine:** Gently pour cooled brine over the packed vegetables until covered and the jar is filled, gently press down on the vegetables with a wooden spoon to squeeze out any trapped air. Top up with more vinegar if required
- Seal the jars with their lids, and chill in the refrigerator for 1-3 hrs or overnight for best results.
- Store leftovers in the refrigerator for up to 2 weeks.