



Red Sun Farms Quick Pickles

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A quick and easy way to add that tangy, crispy punch to your next picnic.

Timing

Prep time	Total time	Skill level
30 min (plus 1-3 hours chilling time)	1-3 hrs.	Easy

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. Bring 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.