

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
- › 1 tsp dill seed
- › 1 tsp 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.