

# SUMMER HOUSE

SANTA MONICA®

## ENDLESS PICKLE JAR

*From Chef Ben Goodnick*

*Serving Size: 1 quart*

### INGREDIENTS

- 1 cup white distilled vinegar
- 2 tbsp. salt
- 1 tbsp. mustard seed
- 1 tsp. dried dill
- Cucumbers to fill the jar



### METHOD

1. Stir vinegar, salt, mustard seed and dried dill in a large bowl until salt is dissolved completely (no heating needed).
2. Fill quart-sized Mason jar with cucumbers, cut, if needed to fit, or you can leave them whole.
3. Pour brine over to fill the jar and put on lid. Store the jar of pickles in the refrigerator. They will be ready to enjoy after about an hour, but they will get sourer as they sit in the brine.
4. As you use up the pickles in the jar, just keep loading fresh cucumbers to the top of the jar as they come out of your garden or out of your farm share box. Can be kept for 2-3 months in the refrigerator.

