

24 Hour Pickles

From: My Garden Insider

Ingredients

2 qt water
1 c white vinegar
1/2 c sugar
1/3 c salt (not iodized)
6-7 cucumbers
Fresh dill
6-8 cloves garlic
4 jars and lids

Directions

Bring water, vinegar, sugar and salt to a rapid boil, then cool completely. Cut cucumbers to desired size and pack into jars. Add 2 cloves garlic to each jar. Add dill to taste. Pour cooled liquid into jars. Refrigerate 24 hours.



- See more at: <https://www.mygardeninsider.com/into-the-kitchen/24-hour-pickles#sthash.Ga6NHKJ8.dpuf>