

RECIPE | CUCUMBERS

# MINT CANDIED CUCUMBERS



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# MINTY CANDIED CUCUMBERS

## INGREDIENTS

- 2 Large Pure Flavor® long english cucumbers cut into 1/4 inch pieces
- 1/2 cup Apple cider vinegar
- 1 cup Sugar
- 1 cup Water
- 4-6 Kernels of allspice, nutmeg, and cardamom
- 6-8 Leaves of fresh mint, torn into pieces

## DIRECTIONS

1. Add cut cucumbers to a colander and a teaspoon of salt. Toss cucumber to coat them equally.
2. While you allow the cucumbers to sit in the colander, add water, apple cider vinegar, sugar, spices, and mint to a small pot. Bring it to a boil, reduce heat and let simmer for at least one hour to combine the flavors.
3. Pat cucumber dry to remove as much water as possible and add them to a jar. Pour the syrup mixture over the top.
4. Seal your jars and decorate them as gifts.
5. Keep refrigerated, and ensure that your gift recipient knows to too!



### TOTAL TIME

1 hour 30 minutes

### PREP TIME

30 minutes

### COOK TIME

1 hour

### SERVES

10

### COOKING LEVEL

Easy