

RECIPE | CUCUMBERS

# QUICKLES



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*Recipe created by Amber Cardosi*

## INGREDIENTS

- 1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers
- 3 cups filtered water
- 1 ½ cups white vinegar
- 3 cloves garlic
- 10-12 sprigs fresh dill
- 3 tsp kosher salt
- 3 tsp white sugar
- 1 tsp red pepper flakes
- 1 tsp black peppercorns
- 1 tsp mustard seed
- 3 12 oz mason jars

## DIRECTIONS

1. Slice the number of cucumbers according to how they will fit into the jars: halved pickles – 6; speared pickles – 8 to 10; or sliced pickles – 12. Then stuff each jar with the cucumbers, a clove of garlic and 4 to 5 sprigs of dill.
2. In a small bowl, mix together salt, sugar, red pepper flakes, peppercorns and mustard seed.
3. Bring filtered water to a boil on the stove, turn off the heat and add the vinegar and bowl of spices to stir and dissolve. Once the salt and sugar have dissolved, immediately pour the liquid over the cucumbers to the top of each jar. Place the jars in the fridge to cool completely for at least 2 hours.



### TOTAL TIME

25 minutes

### PREP TIME

15 minutes

### COOK TIME

10 minutes

### SERVES

N/A

### COOKING LEVEL

Easy