



Tools

Locations

Plate/Store

			Prep
Yield	1	lbs	Cook
Portion		lbs	Finish
Num Portions	0		Shelf

Ingredients

1	lbs	kirby cucumbers
2	cups	water
1	Tbs	white vinegar
2	Tbs	kosher salt
2	Tbs	garlic sliced
2	Tbs	fresh dill chopped
1/2	Tbs	yellow mustard seed
1	ea	bay leaf

Procedure:

1. Chill Cucumbers for at least 30 minutes
2. Combine water, vinegar, and salt in a medium non-reactive saucepan. Place over medium to high heat and bring to a boil. Cook, stir occasionally, until the salt has dissolved, 3-5 minutes. Remove and allow mixture to cool to room temperature.
3. Put cucumbers in a large bowl. Add rest of the ingredients, pour cooled vinegar water over the mixture and place a pot or pan over the cucumbers to keep them submerged. cover the bowl tightly with plastic wrap and let stand at room temperature for 3 to 4 days.
4. Refrigerate the pickles in a tightly covered jar for up to 1 week.