

# No Cook Pickle Recipe



## Ingredients

5 tablespoons apple cider vinegar  
 1 tablespoon kosher salt  
 2 ½ cups cold water  
 1 clove garlic, peeled  
 2-4 Kirby cucumbers  
 12 peppercorns  


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 1 tablespoon fresh dill or 2 inch sprig

*Want some homemade probiotics?  
 Have fresh tasting pickles in a couple  
 of days. Not boiling the vinegar or  
 cucumbers allows the probiotics to  
 grow. Keep in the fridge to stay fresh.  
 I re-use the brine for a few times.*

## Method

1. Mix vinegar, salt and water in a bowl. Let sit while preparing the other ingredients.
2. Cut the cukes into spears or slices. Chop the garlic into large pieces.
3. In a one quart glass jar, toss in half of the peppercorns and garlic pieces.
4. Add the cuke spears or slices. Fill the jar.
5. Put in the dill and the rest of the spices.
6. Pour the liquid making sure it covers the top of the cukes.
7. Screw on the lid of the jar. Place in refrigerator for 24-48 hours.
8. Enjoy with your FAV sandwich!

Note: Feel free to put in red pepper flakes or more spices.