

Quick Pickled Cucumbers

By Suzy Karadsheh of The Mediterranean Dish

Ingredients

3 cups vinegar distilled white vinegar or white wine vinegar will work
2 ¼ cup cold water
2 ½ tablespoons kosher salt
3 tablespoon mustard seed
3 tablespoon coriander seed
3 tablespoon peppercorn
2 bay leaves
1 ¼ lb Persian cucumbers or English cucumbers sliced into ½-inch rounds
4 green onions trimmed and chopped (both white and green parts)
3 Jalapeno peppers sliced into rounds (remove seeds for less heat)
6 garlic cloves minced
Few sprigs of fresh dill to your liking

Instructions

1. Prepare the cucumbers. (Optional) Place the sliced cucumbers and some ice cubes in a colander in the sink for 20 minutes or so (this helps give them better crunch). Drain completely and pat dry.
2. Make the Brine. In a saucepan, combine the vinegar, water, salt, mustard seed, coriander seed, peppercorn and bay leaves. Bring to a boil over high heat. Lower heat and let simmer for 10 minutes. Remove from heat and let cool.
3. Pack cucumbers and vegetables in jars. Pack the cucumbers, green onions, jalapenos, garlic, and a few springs of dill in some wide-mouth jars (they should be packed tightly).
4. Add the brine to the jars. Ladle the brine into the jars to cover the cucumbers (use the back of a spoon to push the cucumbers down to submerge). Give the jars a couple of taps to release any air bubbles and allow the cukes to settle.
5. Cover tightly and refrigerate. Cover the jars tightly with their lids and refrigerate. For best results, allow the pickles a full night in the fridge before using, but you can enjoy them earlier if you like.

Beth's notes: I halved this recipe and used regular garden cucumbers that I peeled and seeded. I didn't have coriander seeds. Instead I used some dill and fennel seeds.