



# Quick Persian Pickles

## *Ingredients*

- 1 pound - cucumbers Persian
- 6 clove - garlic (sliced or halved)
- 5 tablespoon - dill fresh (4 sprigs)
- 1 tablespoon - coriander seeds
- 1 tablespoon - whole peppercorns
- 1 teaspoon - mustard seed
- 2 each - bay leaves
- 1 tablespoon - sugar
- 1 tablespoon - salt (Kosher or sea salt coarse grain)
- 1 cup - water
- 2/3 cup - white vinegar
- 3 each - small chili peppers (optional and can remove after a day for mild heat)

## *Directions*

Combine coriander seeds, whole peppercorns, mustard seed, bay leaves, sugar, salt and white vinegar in a container with lid. Close the container and shake until sugar and salt dissolve.

Add 1 cup water to the brine mixture and tightly pack the sliced cucumbers in jars. Add garlic, fresh dill and chili peppers (if desired).

Pour the brine mixture over the cucumbers and tap the jars on the counter to release any air.

Place the lids on the jars and close tightly and refrigerate.

Refrigerate for at least 24 hours before tasting to check spice preference.

The pickles will be ready in just a couple of days but continue to gain in flavor. Lasts up to a month when kept refrigerated.

