



Quickles

Ingredients

- 8 small - pickle cucumbers
- 1 quart - pickle jar
- 3 1/2 cup - vinegar
- 1 1/2 cup - water
- 1/4 cup - salt
- 2 teaspoon - minced garlic
- 1/3 cup - dill with stems
- 8 bay leaves
- 2 teaspoon - dill with stems in jars

Directions

To a small pot add vinegar, water, garlic, and salt

Add dill and bay leaves and boil 15 minutes

Put dill in jar fill the jar with sliced cucumbers

Pour the vinegar solution over the pickles up to the top. Gently tap the bottom of the jar on the counter to release air bubbles.

Absorption will cause volume to lower once cooled so let cool with lid on.

When completed cooled refrigerate and let sit for 1 week

