

Edward's Special Pickles

"The Best Pickles in Town!"

Ingredients:

- 8-10 pickling cucumbers
- 4 garlic cloves, halved
- 2 teaspoons mustard seeds
- 2 teaspoons peppercorns
- A few big dill sprigs, per jar
- 2 cups water
- 2 cups distilled white vinegar
- ¼ cup cane sugar
- 2 tablespoons sea salt



1. Slice cucumbers into ½ inch chips.
2. Divide cucumbers among 2 (16-ounce) jars. Divide garlic, mustard seeds, peppercorns, and dill among each jar.
3. Heat water, vinegar, sugar, and salt in medium saucepan over medium heat. Stir until the sugar and salt dissolve, about 1 minute. Let cool slightly and pour over cucumbers. Set aside to cool to room temperature, then store pickles in fridge.
4. Pickles will be ready to enjoy the next day!

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