

Quick Pickles

Ingredients:

1 Mason jar
2 pickling cucumbers, thinly sliced (vertically)
dill sprigs
banana peppers (or other peppers), sliced
garlic cloves
1½ cup apple cider vinegar
1 cup water
1 tablespoon sugar
1 teaspoon salt
peppercorns
cloves

Instructions:

Stand the cucumber slices upright in a Mason jar, and put dill sprigs around them. Add sliced peppers, garlic cloves, and anything else catches your imagination.

Boil vinegar, water, sugar, peppercorns, salt, and cloves for a few minutes, then pour over the veggies in the jar. Top off with water to submerge.

These pickles keep for about a month in the fridge.