

QUICK PICKLES (SERVES 8)

INGREDIENTS:

3 English seedless cucumbers
(or 3 medium regular cucumbers)

3 teaspoons kosher salt

Optional: 1 tablespoon dill

$\frac{3}{4}$ cup cider vinegar (can use white or red wine vinegar instead, if necessary)

6 tablespoons sugar

DIRECTIONS:

1. Wash the cucumbers. Cut off the top and bottom ends. Cut cucumbers crosswise (the short way) into very thin (1/8-inch thick) slices. Transfer to a bowl and toss with 3 teaspoons of kosher salt. Let sit for 15 minutes. Rinse off the cucumbers, drain, and pat dry.
2. If using, wash, dry, and chop dill.
3. Stir together vinegar, sugar, and dill (if using). Stir in cucumbers and let sit for at least 5 minutes.

TIPS:

- Serves 8 as a snack or condiment
- Great with crusty bread and cheese
- Adapted from Gourmet Magazine