

## Quick Pickles, aka Quickles

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**Makes 1 Jar**

**Prep Time:** 15 minutes

**Rest Time:** 3 hours

**Supplies:**

- ✓ Mixing bowl
- ✓ Fork or whisk
- ✓ Measuring cups
- ✓ Measuring spoons
- ✓ Cutting board
- ✓ Knife
- ✓ Pint-sized jar with a lid



**Ingredients:**

1 large, or 2 small, cucumbers  
½ cup cool or room temperature water  
½ cup rice vinegar  
1 ½ teaspoons salt  
1 teaspoon black pepper

1 ½ tablespoons sugar  
½ teaspoon red pepper flakes  
2 sprigs fresh dill  
2 cloves garlic, peeled and smashed  
1 bay leaf

*Slice Your Pickles Into Spears:*

- 1) Slice your cucumber in half lengthwise.
- 2) Slice the halves into quarters, then slice the quarters into eighths.

*Prepare Your Brine:*

- 1) In a mixing bowl, combine the water, vinegar, sugar, salt, and red pepper flakes.
- 2) Stir until most of the salt has dissolved.
- 3) Set aside.

*Jar Everything:*

- 1) Place the cucumber spears in a jar.
- 2) Top the cucumbers with the dill and garlic.
- 3) Slide the bay leaf into the side of the jar.
- 4) Pour all the liquid into the jar so the cucumbers are fully submerged. Place the lid on.
- 5) Refrigerate for 3 hours. If refrigerated, these will keep for 3 weeks.



Adapted from: [onceuponachef.com](https://www.onceuponachef.com)  
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