

## Fresh Dills

*From Shucky's Kitchen*



### INGREDIENTS FOR EACH JAR

|          |                     |
|----------|---------------------|
|          | Small cucumbers     |
| ¾ c.     | Apple cider vinegar |
| ½ c.     | Water               |
| 2 cloves | Garlic, crushed     |
| 1-1/2 t. | Dill weed           |
| ¼ t.     | Sugar               |
| 1-1/2 t. | Salt                |

### DIRECTIONS

1. Slice or cut cukes into spears.
2. Pack into a 16 oz. mason jar
3. Mix remaining ingredients.
4. Pour over cukes and cap with lid.
5. Chill 6 hours before serving.
6. Will keep in fridge 3-4 days.

*You may want to add ½ t. of mustard seeds, a few whole peppercorns, or a wide strip of chili pepper to the jar.*



*Sylvia Genders, © 2018*