

# RECIPE



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## PICKLED CUCUMBER & RED ONION

### INGREDIENTS:

- 1 hothouse cucumber
- 1/2 large red onion
- 3/4 cup apple cider vinegar
- 3/4 cup white vinegar
- 1 cup sugar
- 2 bay leaves
- 1 tsp whole black peppercorns
- 2 tbsp fresh dill, chopped

### DIRECTIONS:

In a 2 quart saucepan, add the cider vinegar, white vinegar, sugar, bay leaves and whole black peppercorns. Turn the heat on medium and stir gently until the sugar is dissolved completely. Turn the heat to low and let simmer for about 4 minutes. Let cool for 10 minutes before pouring over the cucumbers and red onions.

Meanwhile, with a mandolin, slice the cucumber and red onion about an 1/8 of an inch thick. Place both in a large mixing bowl and cover with the sugar/vinegar pickling liquid. Add in the chopped dill and stir to combine. Cover with saran wrap and let stand for at least 4 hours. Transfer the cucumber and red onion along with about a half a cup of the pickling liquid into a 12 oz. mason jar.

Keeps refrigerated 1 week.

