

Quick Dill Pickles

★ 5.0 • Serves 1

INGREDIENTS

- 1 pound Kirby cucumbers
- 2 sprigs fresh dill
- 1 garlic clove
- 1 teaspoon coriander seeds
- 1 teaspoon mustard seeds
- 1 teaspoon black peppercorns
- 1 ¼ cups distilled white vinegar
- ¼ cup granulated sugar
- 3 tablespoons kosher salt, such as Diamond Crystal (or 1½ tablespoons fine salt)

STEPS

1. Trim the stem ends of the cucumbers, then cut lengthwise into spears. Snugly pack the cucumber spears, dill sprigs and garlic clove into a 1-quart glass jar with a lid (it will be a very tight fit).
2. In a medium saucepan over medium-high heat, toast the coriander, mustard seeds and peppercorns until aromatic, about 2 minutes. Stir in ¾ cup water, the vinegar, sugar and salt. Bring to a simmer, then pour over the cucumbers.
3. Seal the jar and let come to room temperature, about 30 minutes, before refrigerating. Chill at least 4 hours before serving or allow the flavor to fully mature for 3 days. Store refrigerated for up to 1 month.

Source: <https://cooking.nytimes.com/recipes/1026008-quick-dill-pickles>