![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\4PT0FXO3\0511-0902-0701-2214_Jar_of_Kosher_Pickles_clipart_image[1].jpg]()**How To Make Quick Pickles**

*Makes 1 pint-sized jar (2 cups)*

**What You Need**

**Ingredients**1/2 pound fresh cucumber about 1 medium

1 sprig fresh herbs (thyme, dill, or rosemary) \*optional
1 teaspoon whole spices (black peppercorns, coriander, or mustard seeds) \*optional
1/2 teaspoon dried herbs or ground spices \*optional
1 cloves garlic (smashed or sliced) \*optional
1/2 cup vinegar (such as white, apple cider, or rice)
1/2 cup water
1/2 tablespoon kosher salt
1/2 tablespoon granulated sugar \*optional

 **Instructions**

1. **Prepare the jars:**Wash 1 wide-mouth pint jar, lid, and ring in warm soapy water and rinse well. Set aside to dry, or dry completely by hand.
2. **Prepare the vegetables:** Wash and dry the cucumber. Peel and slice cucumber thinly. Peeling is optional.
3. **Add the flavorings:**Add the herbs, spices, or garlic you are using into the jar.
4. **Add the vegetables**: Add the cucumber into the jar, making sure there is at least a 1/2 inch of space from the rim of the jar to the tops of the vegetables. Pack them in as tightly as you can without smashing if you are using a smaller jar.
5. **Make the pickling liquid**: Combine the vinegar, water, salt, and sugar (if using) in a small saucepan over high heat. Bring to a boil, stirring to dissolve the salt and sugar. Pour the brine over the vegetables, filling each jar to within 1/2 inch of the top. You might not use all the brine if you are using a small jar. If you are using a larger jar you might have room to spare.
6. **Remove air bubbles**: Gently tap the jars against the counter a few times to remove all the air bubbles. Top off with more pickling brine if necessary.
7. **Seal the jars:** Place the lids over the jars and screw on the rings until tight.
8. **Cool and refrigerate:** Let the jars cool to room temperature. Store the pickles in the refrigerator. The pickles will improve with flavor as they age — try to wait at least 48 hours before cracking them open.

**Recipe Notes**

* **Storage:** These pickles are not canned. They can be stored in the refrigerator for up to 2 months. If you process and can the jars, they can be stored at room temperature unopened.