

## CLASSIC 24-HOUR DILL PICKLES

### INGREDIENTS

**3-4** cucumbers

**2 cloves** of garlic, smashed

**8-10 sprigs** fresh dill

Dried pepper flakes or sliced fresh  
peppers of your choosing

**1 tablespoon** coriander seeds

**1 tablespoon** sugar

**1/2 tablespoon** kosher salt

**2/3 cup** white distilled vinegar

**1 cup** water

**1.** Slice the cucumbers (in halves, spears, coins-the thicker the cut, the crunchier the pickle)

**2.** Divide the garlic, dill, and cucumbers between two very clean pint jars. Pack everything in as tightly as you can.

**3.** In a third (also very clean) jar, combine the vinegar, salt, sugar, and coriander seeds. Seal the jar and shake vigorously until the sugar and salt are completely dissolved.

**4.** Pour the brine over the cucumbers; gently tap the jars on the counter to remove air bubbles. Seal the jars and refrigerate for 24 hours.

