

Dill Dash Pickles



(Makes 2 1L jars of pickles)

- 2 cups (500 ml) white vinegar
- 1 cup (250 ml) water
- 2 1/2 tbsp (37.5 ml) Windsor® Pickling Salt
- 1 tbsp (15 ml) Windsor Black Peppercorns
- 1 tbsp (15 ml) coriander seeds
- 1 tbsp (15 ml) cumin seeds
- 2 tbsp (30 ml) dill seeds
- 1 tsp (5 ml) granulated sugar
- 4 fresh bay leaves
- 4 medium clove garlic (thinly sliced)
- 8-10 mini cucumbers (cut in half lengthwise)
- 2 tbsp fresh dill



Recipe Preparation

1. In a large heavy-bottomed pot, toast seeds, spices and salt over low heat for 3-5 minutes until fragrant, stirring often.
2. Add liquids, bring to boil. Reduce to low heat and simmer for 10 minutes. Let cool for 10-15 minutes.
3. Place halved cucumbers into two 1L wide-mouth glass jars. Divide garlic, bay leaves and fresh dill between jars and distribute around cucumbers.
4. Pour liquid between jars. Use spoon to add any remaining pickling spice mix over top of cucumbers. Cover with lids firmly and keep airtight in fridge for up to two weeks.

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