

# Jenny's 3-Hour Dill Pickles

Nobody likes a limp pickle. This recipe makes a crisp & tangy dill pickle in just 3 hours! I use the 1 1/2 lb. jar that spaghetti sauce comes in. All fermented foods contain probiotics so think of pickles as “friendly” for their friendly bacteria. A friendly pickle would say, “Hey, how you doin’? Go ahead... eat me. I’m down with that.” 😊

1 cup water (divided)  
3 Tablespoons sugar  
2 teaspoons salt  
1 cup distilled white vinegar  
1/2 cup thinly sliced onion  
1 clove garlic, crushed or sliced in half  
3-4 sprigs fresh dill  
2 or 3 firm pickling “Kirby” cucumbers

1. Put 1/4 cup hot water into jar.
2. Add sugar & salt and stir until dissolved.
3. Add 3/4 cup cold water and add vinegar.
4. Add onion, garlic, and dill.
5. Scrub the cuces well and slice each one into spears.
6. Add cuces to jar and refrigerate at least 3 hours.