

Chef Carol D's Pickled Cucumbers

Ingredients:

- 1 cup cucumbers
- ½ cup red onion, sliced thin
- 1 cup white vinegar
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon dill, chopped



Directions:

Cut cucumbers into 1/8 inch slices, place into a bowl. Slice red onion thin, and add to bowl with cucumbers.

In a separate bowl, whisk together vinegar, sugar salt & chopped dill, making sure sugar and salt are completely dissolved.

Pour vinegar solution over cucumbers and onions, making sure all are submerged in the solution. Let the cucumbers soak in the refrigerator for at least 2 hours before eating. The flavor will continue to develop over time, so an overnight soak is best. Cucumbers will keep in the refrigerator soaking in the vinegar solution for at least 1 month.