

Chef Bradley's Quick Pickle



2 cups | Cucumber | Cut 1/3 inch thick

1/2 tsp | Salt

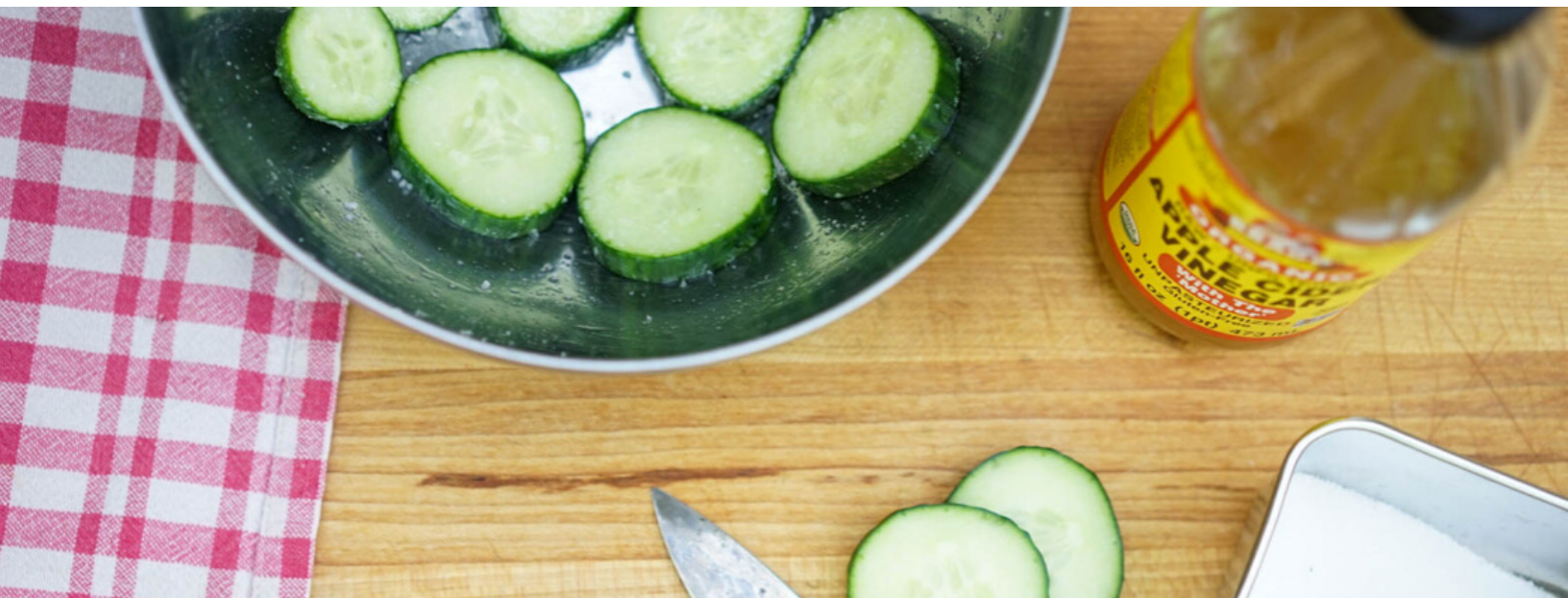
1 tsp | Sugar

1 1/2 cup | Apple Cider Vinegar

2 sprigs | Dill

Black Pepper, to taste

Method: Season cucumber with equal parts salt and sugar to taste. Marinate for 20 minutes, then squeeze the cucumber slices to break them down and discard juice. Add fresh herbs, apple cider vinegar or your choice of vinegar and chill in the fridge for 30 minutes. Adjust brine with cold water to taste.



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