



Spicy Quick Pickle Recipe

Makes 2 (12 oz) canning jars

Prep time: 10 min

Total time: 20 min

Ingredients Per Jar

- 2–3 cucumbers
- 2–3 cloves garlic (smashed)
- 1 habanero pepper, cut in half
- 1 tsp coriander
- 1 tsp black peppercorns
- 1/2 tsp mustard seed
- 1/4 tsp red pepper flake
- 1 tbsp (5–6 sprigs) fresh dill
- *Fill with solution to top of jar

Pickling Solution (Makes 2 jars)

- 1 1/4 cups vinegar
- 3 tbsp kosher salt
- 2 tbsp sugar
- 2 cups cold water

Pickle Brine Solution

Combine the vinegar, salt and sugar in a small non-reactive saucepan (such as stainless steel, glass, ceramic or Teflon) over high heat. Whisk until dissolved. Transfer liquid into a bowl and whisk in cold water. Refrigerate brine until ready to use.

Directions

Stuff cucumbers into two clean 1-quart jars. Add coriander seeds, garlic cloves, habanero pepper halves, mustard seeds, red pepper flakes, dill sprigs, and chilled brine, dividing evenly. If needed, add a bit of cold water until brine covers cucumbers. Cover and refrigerate ~24 hours, then serve. Pickles keep refrigerated up to one month.