



# Quick Pickles



## Ingredients

2	Cucumbers
2 Tbsp	Fresh dill, chopped
2 Tbsp	White vinegar
1 Tbsp	Olive oil
1 Tbsp	Sugar
1/2 tsp	Salt
Pinch	Pepper

## Supplies & Equipment

- Knife
- Cutting board
- Medium mixing bowl
- Large mixing spoon
- Small mixing bowl
- Measuring spoons
- Whisk ~or~ fork

## Directions

1. Thinly slice cucumbers into 1/8 inch round coins and add to a medium mixing bowl.
2. Chop fresh dill and add to cucumbers.
3. In a small mixing bowl, whisk together white vinegar, olive oil, sugar, salt, and pepper.
4. Pour vinegar dressing over cucumbers and stir to combine.
5. Cover and refrigerate cucumbers for at least 30 minutes to allow the flavors to combine before eating.
6. Enjoy as a side dish or try adding to sandwiches!

\*Recipe from [www.getpocket.com/](http://www.getpocket.com/)