Quick Pickled Cucumbers Peppers and Onions

INGREDIENTS:

- 1/2 c. vinegar
- 1/2 c. water
- 1 1/2 Tbsp. sugar
- 1 1/2 tsp. mustard seed
- 1 1/2 tsp. salt
- 1 tsp. minced garlic
- 1 1/2 tsp. dill weed (or 4 Tbsp. chopped fresh dill)
- 5 c. cucumber slices
- 1/2 small onion, sliced into rings
- 1/2 red bell pepper, sliced into 1-inch strips

DIRECTIONS:

Heat vinegar, water, sugar, mustard seed, salt and garlic until sugar dissolves. Rinse cucumbers, then peel and slice. Prepare onion and red bell pepper as described. Mix vegetables in bowl and add dill weed, stirring gently to coat. Pour vinegar mixture over vegetables. Refrigerate for at least two hours, stirring at least once to submerge vegetables in brine. Remove pickled vegetables with a slotted spoon to a serving dish and return the remaining vegetables to the refrigerator. (Note: This is not a tested recipe for canning. Enjoy them fresh.)

NUTRITION: