

## **5 minute Half Sour Deli pickles**

**Cucumbers**

**3 cloves Garlic**

**2 Quarts purified water**

**3 oz Pickling spice**

**½ Kosher salt**

**1 tsb chopped onion**

**Dill**

**In a clean 1-gallon bottle line the bottom with fresh dill. Wash and slice your cucumbers into spears. (Make sure your supermarket has not spread wax over your cucumbers). Pack tightly in jar, put a layer of dill between each layer of cucumbers. In a separate bowl add 2 quarts of purified water, 3 cloves of garlic crushed, chopped Onion and Pickling spice and mix together. Pour the brine over the cucumber strips, makes sure all of the cucumbers are covered with the brine. Cover the top with wax paper and an elastic band so the gas can escape as fermentation starts. Leave in a cool dark place for 10 days agitate once every two days. After 10 days cover the jar and refrigerate. Amaze your friends with these five-minute pickles.**