

Pickle brine

1 1/2 c white vinegar

1 1/2 c water

1 tablespoon mustard seeds

1 tablespoon pepper corns

1/2 tablespoon or to taste Red pepper flake

4 or 5 or 10 Garlic cloves crushed

5 or so sprigs of Dill weed

optional add ins 2 tsp famous dave's devil spit powder

Bring to low boil on stove top

bring down to a simmer for 10 minutes, covered

Pour over sliced cukes in mason jars.

slice, quarters, whatever you like

After pouring the brine into the jars, add lid and turn upside down on a towel for 30 minutes.

Turn right side up and put in fridge.

You can eat immediately, but they taste better over time!