

FRESH DILL PICKLES

- 3-4 pickling cucumbers
- 1-2 garlic clove
- 1 small onion
- 1/2 tsp fennel seed
- 1 stalk fresh dill

Pickling Liquid

- 2 cups water
- 1-1/2 Tbsp salt
- 1/2 Tbsp sugar
- 2 Tbsp vinegar



Recipe Instructions

1. Slice cucumbers and onion using the Bosch Slicer/Shredder attachment with the thick slice blade.
2. Fill quart jar with cucumbers, onion, garlic, fennel seed, and 1 stalk of fresh dill.
3. Bring to a boil:
 1. water
 2. salt
 3. vinegar
 4. sugar
4. Pour over cucumbers.
5. Put lid on and let set for 24 hours
6. Chill