

Pickled Cucumbers (small batch - quick pickle)

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YieldMakes 10 to 12 Servings

Ingredients

1 Large cucumber

1/2 cup white-wine vinegar

3 tablespoons sugar

1 clove crushed garlic

1 tablespoon finely chopped fresh dill

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

Preparation

Cut cucumber crosswise into very thin slices (preferably using a manual slicer). In a bowl whisk together remaining ingredients until sugar is dissolved and add cucumber, tossing to coat. Marinate cucumbers, covered and chilled, stirring occasionally, 4 hours.