



Pickled Cucumbers and Shallots



INGREDIENTS

- 1 ½ English cucumber, thinly sliced
- 3 shallots, thinly sliced
- 1 cup water
- 1 cup Hy-Vee white distilled vinegar
- 1 tbsp Hy-Vee granulated sugar
- 2 tsp pickling salt
- 1 tbsp dill seeds
- 7 fresh dill sprigs

PREPARATION

- 1** Fill a quart jar with cucumbers and shallots; set aside.
- 2** Combine water, vinegar, sugar, and salt in a small saucepan. Add dill seed and dill sprigs. Bring mixture to a boil, stirring to dissolve salt and sugar.
- 3** Pour hot brine over cucumbers and shallots. Cool to room temperature. Cover and refrigerate at least 2 hours before serving or store in the refrigerator up to 2 weeks.