

Quick Pickled Cucumbers with Fresh Dill

INGREDIENTS

- 1-1/2 lbs cucumbers, unpeeled, very thinly sliced
- 1 tablespoon coarse kosher salt
- 1/2 cup distilled white vinegar
- 1/4 cup finely chopped fresh dill
- 3 tablespoons sugar
- 1/2 teaspoon black pepper



Place cucumber slices in colander. Sprinkle with salt; toss to coat. Let stand 15 minutes, stirring occasionally.

Meanwhile, for dressing, stir vinegar, dill, sugar and pepper in large bowl until sugar is dissolved.

Drain cucumbers well; pat dry. Add cucumbers to dressing and stir to blend. Refrigerate at least 15 minutes and up to 2 hours; serve cold.

Makes 6-8 servings