

# DILL PICKLE RECIPE MADE IN THE MICROWAVE *by Susan Castriota*

## INGREDIENTS

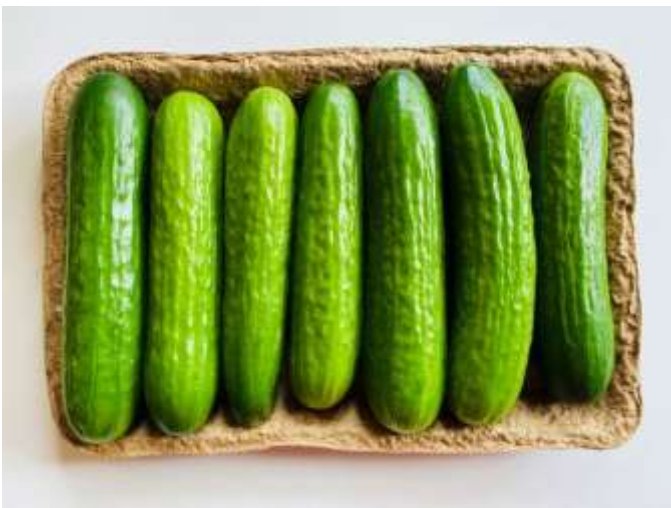
- 7-8 small cucumbers (4 cups) ¼" slices
- 1 ½ cups water
- ¾ cup apple cider vinegar
- 6-8 fresh dill sprigs, chopped
- 2 teaspoons salt
- 1 teaspoon mustard seeds
- ½ teaspoon minced garlic
- ¼ teaspoon ground turmeric
- a pinch of red pepper flakes

## DIRECTIONS

In a microwave-safe glass bowl, add water, vinegar, salt, mustard, garlic, turmeric and red pepper flakes, mix well. Cover with the **Cuchina Safe Vented Glass Lid** and microwave on **HIGH** for **3 minutes**. Remove and let sit for 2 minutes covered. In a large microwave-safe bowl, combine cucumber slices and dill. Carefully pour the hot water-vinegar mixture over the cucumbers and mix well. Cover and microwave on **HIGH** for **4 minutes** until cucumbers are tender crisp. Let mixture sit until warm, transfer to sterile canning jars, seal, and chill in the refrigerator overnight. Keep your deliciously crisp pickles chilled in the refrigerator and use within a couple of months.



*Original recipe by Susan Castriota [www.cuchinasafe.com](http://www.cuchinasafe.com)*



#CrispDillPickleHack

