

Spicy Dill Quick Pickles
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Yield: 2 quarts

Ingredients:

1 small sweet onion, thinly sliced
2 pounds medium pickling cucumbers, scrubbed, cut into 1/4-inch-thick rounds
2 jalapeno peppers, sliced into thin rounds
1 large bunch dill, coarsely chopped (stems included)
1 tablespoon yellow mustard seeds
2 teaspoons whole white peppercorns
1 1/2 cups apple cider vinegar
1 cup water
1 cup sugar
3 tablespoons coarse kosher salt
2 teaspoons dill seeds

Method:

Divide sliced onion and jalapeno between two 1-quart wide-mouth glass jars. Pack cucumber slices horizontally in jars. Top each jar with dill.

Using mortar and pestle or resalable plastic bag and mallet, crush mustard seeds and peppercorns together. Place crushed spices in medium saucepan. Add vinegar, 1 cup water, sugar, coarse salt, and dill seeds. Bring mixture to boil over medium-high heat, stirring until sugar dissolves.

Ladle mixture evenly over cucumbers. Leave jars uncovered and chill 24 hours. Cover glass pickle jars tightly with lids. Pickles will last for one month in the refrigerator.