

INGREDIENTS

- Any vegetables you like (I used cucumbers, broccoli, cauliflower, onions and radishes)
- Fresh or dried spices (I used peppercorns, cumin, coriander, mustard seeds, & caraway)
- 1 cup any kind of vinegar (I used white wine vinegar)
- 1 cup filtered water
- 1 tablespoon kosher salt
- 1 teaspoon sugar



PREPARATION

Wash and cut up your vegetables and pack them into a clean jar.
Add between $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon of whole dried spices.
Combine vinegar, filtered water and salt in a medium saucepan and bring to a boil.
Put your just boiled brine over the vegetables in the jar.
Wipe any vinegar spills from the rim with a clean towel and put on the lid.
Hide in the back of the fridge for at least a week. Two weeks is better, three is best.
Keep them in the fridge for up to 6 months.