

# Woolworth Traditional Pickles

## INGREDIENTS

- 1 Medium-to-Large Cucumber or 2 Small Cucumbers (~12 Ounces)
- ½ Cup Water (Room Temperature)
- ½ Cup Vinegar
- 3 to 4 Fresh Dill Sprigs
- 1 ½ Tsp Pickling Spices
- 2 Cloves Garlic, Peeled & Smashed
- 1 Bay Leaf

## DIRECTIONS

1. For pickle rounds ("chips"), slice the cucumber(s) into thin rounds, about ¼-inch thick. Or, for spears, slice them in half lengthwise, then slice the halves lengthwise into quarters, then slice the quarters lengthwise into eighths. If your spears are long, slice them through the middle so they're not too tall for the jar. Set aside.
2. In a liquid measuring cup or bowl, combine the water, vinegar, and spices to make the brine. Stir until most of the salt has dissolved into the liquid, about 30 seconds to 1 minute. Set aside.
3. Place the cucumbers into the provided jar, tall enough to offer at least 1 inch of extra space on top (pickle spears should fit snugly).
4. Top the cucumbers with the garlic. Tuck the bay leaf into the side of the jar. Pour the brine over the cucumbers so they're fully submerged.
5. Cover and refrigerate for at least 1 hour for pickle rounds or at least 3 hours for pickle spears. The flavor will continue to develop over the next couple of days. These pickles will keep up to 3 weeks in the refrigerator.