

LEMON CUCUMBER PICKLES

8 Servings

INGREDIENTS:

- 3–4 Lemon Cucumbers (how many lemon cucumbers you use will depend on their size. They should fill a ½ litre jar with the fresh basil leaves, but not be too crowded in the jar.)
- 1/2 cup Water
- 1/4 cup Champagne Vinegar (white wine vinegar works too!)
- 1 Tbsp Lemon Juice
- 1 Tbsp Granulated Sugar
- 2 Tsp Salt
- 1/2 tsp Black Peppercorns
- 10 Fresh Basil Leaves
- 1/1 litre jar with lid

DIRECTIONS

1. Place 5 of the fresh basil leaves in the bottom of the jar.
2. In a small saucepan, add the 1/2 cup of water, 1/4 cup of the vinegar, 1 tbsp of lemon juice, 1 tbsp of granulated sugar, and 2 tsp of salt, 1/2 tsp of black peppercorns. Bring to a boil.
3. Once the mixture is boiling, let it boil for a minute or two. Remove from heat and allow to cool slightly.
4. While the brine cools, cut the ends off the lemon cucumbers and cut into 1/4 inch to 1/2 inch slices.
5. Place the slices in the jar, and add the remaining 5 basil leaves on top. The cucumber slices should fit snugly in the jar, but not be crammed in the jar or over stuffed to allow space for the brine. To allow space for the brine in the jar, the cucumber slices should not come all the way to the top of the jar, but be about a half inch from the top. Thanks to the displacement in the jar created by the cucumber slices, the brine should just cover the basil leaves that you place on top. If the brine doesn't come up to the top of the basil leaves at the top of the jar, you may need to remove a few of the cucumber slices until it does.
6. Pour the brine into the jar, screw the lid on tightly and place in the fridge for 48 hours. After this time, they ready to eat!
7. Keep in the fridge - they should last up to a month but are best enjoyed within two weeks for maximum crunch!