



FINCH + FENNEL

Spiced Brine Pickles

INGREDIENTS:

- 1 Large Cucumber, thinly sliced
- ½ c Apple Cider Vinegar
- ½ c Distilled White Vinegar
- 1 c Water
- 1 Tbsp Granulated Sugar
- 3 Tbsp F+F Spiced Brine Blend
- 1-3 Garlic Cloves
- Chili Flakes (optional)



DIRECTIONS:

1. Begin by washing your cucumber. Thinly chop cucumber into rounds. Place slices into a canning jar.
2. Make the brine by combining remaining ingredients in a saucepot & boiling until the salts & sugars mostly dissolve.
3. Pour the brine over the cucumbers, making sure to fully cover and submerge the them. Let cool completely before placing lid on.
4. Keep in your fridge for up to two weeks.

Enjoy!

