



Recipes

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Fresh Pickled Cucumbers

Serves 1

Ingredients:

1/3 cup Apple Cider Vinegar
1/2 tsp. Crushed Red Pepper Flakes
1/3 cup Granulated Sugar
1/2 tsp. Kosher Salt
2 cups English Cucumbers , finely chopped
1 oz. vol. Red Bell Peppers , minced

Directions:

1. Whisk apple cider vinegar, crushed red pepper flakes and sugar together in medium size mixing bowl.
2. Whisk to dissolve sugar. Fold in remaining ingredients and refrigerate at least an hour before serving to allow flavors to develop.
3. Place in storage container. Label, Date and Refrigerate.