

Sweet and Dillyicious Pickles

2 lbs. pickling cucumbers (or mini snacker cucumbers)
3 Tbs. pickling spice like McCormick's
1/4 tsp. crushed red pepper flakes
1 1/2 cups apple cider vinegar
1 cup water
1 cup sugar (or less)
3 Tbs. Kosher salt
3/4 oz. (1 pkg.) fresh dill weed

Wash cucumbers and cut into 1/2" discs or into spears. Tightly pack into 2 or 3 sterilized quart jars and top with the dill weed.

Lightly crush the pickling spice with a mortar and pestle. Place in a medium non-reactive pan. Add cider vinegar, crushed pepper, water, sugar and salt. Bring to a boil, reduce heat and cook until the sugar and salt dissolves. Pour over the jarred cucumbers and dill weed.

Let cool completely, cover and refrigerate for 7 days for best flavor.