

CopyCat Chili's Homemade Pickles

Ingredients

1 whole cucumber
1/3 cup white vinegar
1 cup water
3 garlic cloves
1/2 Tbs Black peppercorns
1 Tbs Dill
1/4 c salt
1 tsp Crushed red pepper

Directions

Slice the cucumber to the thickness you desire. I used a mandolin and sliced them to about an 1/8th of an inch but you could slice them up to a 1/4 in if you please.

Next slice the garlic. Again I used the mandolin, these Try to slice thinner, 1/8th of an inch.

Place the cucumbers and garlic together in a bowl with the salt. Cover with cling wrap and let sit for 4 hours. This will pull all the moisture from the cucumbers allowing the pickles to be crisp.

After they have sat for the full four hours. rinse and drain three times to remove the salt.

In a small sauce pan over medium- high heat combine the vinegar, water and seasonings. Bring to a boil.

Fill a Mason jar with the cucumber garlic mix. Poor the boiling brine into the jar over the mix. Let the jar cool down, then cap and place in the fridge for 2 hours.