



Quick Pickles with Tzatziki Sauce

Equipment Needed

- Vegetable peeler
- Cutting board
- Knife
- Whisk or fork
- Mixing bowls
- Measuring cups
- Measuring spoons

Quick Pickles

Serves 6

2 European cucumbers (or 1 standard cucumber), cut into ¼-inch slices

¼ red onion, sliced thin

2 tablespoons apple cider vinegar

2 teaspoon honey

¼ teaspoon sea salt

2 tablespoons fresh dill leaves, chopped

Slice cucumber and arrange on a plate, in a single layer if possible. Combine apple cider vinegar, honey, salt and 3 tablespoons water in a small bowl. Whisk with a fork to combine. Drizzle over cucumbers and sprinkle with dill. Best if left to sit in the refrigerator for at least 30 minutes.

Tzatziki

Serves 4

1 Persian cucumber, peeled, seeds removed, sliced thin

3 cloves garlic, minced

½ cup fresh chopped dill

2 cups Greek yogurt

¼ teaspoon sea salt

Mix all ingredients in a small bowl. Serve atop quick pickles.