

SPICY PICKLED BC CUCUMBERS



INGREDIENTS

BC Cucumbers, sliced thin	2
Fresh Chilli Peppers (Jalapeno, Thai or Habanero), seeded & sliced	1-2
White Wine Vinegar	125 ml
Sugar	5 ml
Kosher Salt	3 ml

DIRECTIONS

1. Heat vinegar, sugar in salt until all is dissolved. Allow to cool to room temperature.
2. In a non-reactive bowl, combine vinegar mixture, pepper and cucumber.
3. Let sit for at least 1 hour for the flavours to blend.
4. Taste and adjust the seasoning. Will keep in the refrigerator for 3 days.