



Rating:

Spicy Icebox Pickles

Courtesy Bobby Flay, "Hot Off The Grill"

These only need to stand overnight before they're ready to eat. If you use large pickles, maybe two days. Crunchy, spicy, Yum!

*4 cup rice wine vinegar
2 Tbsp honey
½ tsp red pepper flakes
1 tsp whole white peppercorns
1 tsp coriander seeds
1 tsp mustard seeds
½ tsp fennel seeds*

*½ tsp toasted cumin seeds
1 Tbsp kosher salt
2 Tbsp fresh dill, coarsely chopped
2 Tbsp fresh cilantro, coarsely chopped
2 unpeeled (English) cucumbers,
quartered lengthwise*

Combine all ingredients down through the salt in a medium, non-reactive saucepan and bring to a boil. Cook for 2 minutes, then remove from heat and let stand until cooled to room temperature. Add dill and cilantro. Place cucumber pieces in a medium bowl and pour the pickling mixture over them. Refrigerate for 1-2 days before eating.

Warning! These only keep for about 4-5 days! But that shouldn't be a problem, as they should be gone as soon as they're served...

Yield: Eight pickles
Preparation time: 10 minutes
Cooking time: 5 minutes
Chilling time: 1-2 days

