

*From the recipes posted in the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

9/02/2009.

ROSEMARY & SAGE QUICK PICKLES

1 small red or white onion, sliced or 1 1/2 cup chopped chives	4 to 8 sage leaves
2 cups cucumber sliced	1/3 cup cider vinegar
2 to 4 sprigs of rosemary	1 tbsp kosher salt
	1 cup cold water

Slice cucumber into 1/4 - inch rounds. Tightly pack sliced cucumber and herbs in a 16 - oz. clean glass jar until about 3/4 full.

Combine vinegar and salt in a saucepan. Bring to a simmer and gently stir until salt dissolves. Remove from heat. Add cold water to this mixture and let cool.

Pour cooled liquid in jar to cover cucumber and herbs. Add more cold water if necessary, but leave some room at the top. Refrigerate for at least an hour until thoroughly chilled.

Alternate suggestion: Green or yellow zucchini can be used instead of cucumber. Or use both!

