

# Avocado Pickles

Makes 1 pint.

*A great way to take advantage of sales on avocados when in season without worrying they will go “bad” before you can use them up!*



## INGREDIENTS

1-2 very firm avocados, sliced (pickling will soften them)  
½ cup distilled white or cider vinegar  
½ cup water  
1 TBSP kosher salt  
1 TBSP whole yellow mustard seeds  
1 tsp sugar  
½ teaspoon black peppercorns  
1 medium chile de arbol or other kind of hot pepper, with maybe a few red pepper flakes (optional) OR you can use fresh dill to make dill pickles as mine are pictured here

## INSTRUCTIONS

1. Whisk together vinegar, water, salt, mustard seeds, sugar, peppercorns, and chile de arbol (or fresh dill), if desired, in a medium nonreactive pot. Bring mixture to a simmer over medium heat, stirring until sugar and salt dissolve, then let it cool to room temperature, about 20 minutes.
2. Place avocado slices in a pint jar and top with the cooled brine. Refrigerate for at least 1 hour or up to 1 month.