

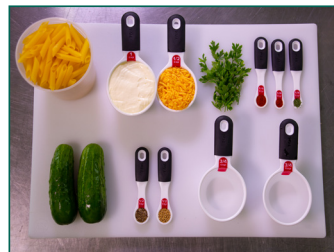


## DILL PICKLE PASTA SALAD

ACTIVE TIME: 15min    PASSIVE TIME: 15min    SERVINGS: 6-8

### Ingredients

PICKLES	3/4 cup	white vinegar	PASTA	12 oz	pasta
	3/4 cup	water		1 cup	mayonnaise
	1/2 tsp	salt		1/2 cup	cheddar
	1 tsp	dill seeds		1 tsp	parsley
	1/2 tsp	mustard seeds		1/4 tsp	paprika
	2 1/2 cups	cucumbers (diced)		1/8 tsp	cayenne
				1/8 tsp	dill
				1/4 cup	pickle juice



- 1 bring water up to boil, add pasta and salt, turn down heat, let cook for about 10min, and strain
- 2 bring water and vinegar up to boil with dill seeds, mustard seeds, and salt, and remove from heat and stir until salt dissolved
- 3 small dice cucumbers, put in small container, pour brine over cucumbers straining out seeds, and cover for about 15-20min
- 4 mix pasta ingredients including some pickle juice from the pickles, cover, and refrigerate



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