

## Sweet Low Carb Pickles

### Description

*A delicious condiment to any salad or sauce*

**Prep time:** Ten minutes

**Total time:** One hour thirty minutes

**Servings:** One jar

### Ingredients

- 1 cup of apple cider vinegar or white wine vinegar (8 Fl oz)
- 2 tablespoons of fresh lime juice (30 ml)
- 1 tablespoon of sea salt
- 1 cucumber (10.6 oz)
- 1 red chile pepper, sliced
- 5-6 sprigs of fresh fennel fronds or dill

### Instructions

1. Prepare the pickle juice by combining the lime juice and vinegar in a saucepan. Place over medium heat until it boils. Then add in the salt and stir properly to combine. Set aside to cool.
2. Next, slice the cucumber using a food processor and transfer into a jar with a lid. Add in the dill and chilies. Add in the pickle juice and seal with the lid. Chill in the refrigerator for about one hour.
3. Can be stored in the refrigerator for about two weeks.