**Quick Pickles**

* 1/2 cup white vinegar, eyeball it
* 2 rounded teaspoons sugar
* 1 teaspoon mustard seed
* 1 teaspoon salt
* 1 clove cracked garlic
* 1 teaspoon dried dill or 2 tablespoons fresh dill leaves, chopped or snipped
* 1 bay leaf
* 4 cucumbers, cut into 1-inch slices on an angle

Heat saucepan over medium high heat. Add vinegar, sugar, mustard seed, salt, and garlic to the pan and cook until it begins to simmer and sugar dissolves. Toss the dill, bay leaf, and sliced cucumbers together in a heat-proof bowl. Pour the simmering liquid over the cucumbers and stir to evenly coat. Allow to cool to room temperature or chill before serving.