

Making Pickles

on your Kitchen Counter



These pickles are so easy to make, you can watch them transform on your counter.

INGREDIENTS;

1/4-cup, kosher salt or pickling salt.
***(Stay away from salt that has iodine in it if you can.)**

1 cup boiling water

2 pounds cucumbers, washed, and cut into halves or quarters or slices.

5 cloves or more garlic, peeled and smashed

1 large bunch dill, fresh and with flowers OR
2 tablespoons dried dill and 1 teaspoon dill seeds,
and/ OR a tablespoon of coriander seeds



1. In a large bowl, combine the salt and boiling water; stir to dissolve the salt. Add a handful of ice cubes to cool down the mixture,



Cut the Pickling cucumbers into halves or wedges.



Snip the dill flowers off the stems with a scissors.



With the side of the knife swat the garlic clove slightly. This releases the flavor and loosens the skin so you can peel it easy



Add the cuke wedges, dill , corriander, or the spices of your choice



Add 1/2 cup distilled vinegar and enough water to cover, and place a plate slightly less diameter in the bowl to weight the pickles down



Place some kind of a weight on the plate. I have used a glass measuring cup with water in it. Now you can test the pickles in a few hours for flavor, and daily until they become "pickly" enough for you. Place in a glass jar and store in the refrigerator. They will keep at least 6 months.