



Pickling Cucumbers

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Ingredients

Cucumbers to fill a wide mouthed $\frac{1}{2}$ gallon jar

4 cups water

2 tbs. sea salt

2-3 garlic cloves, peeled

2 sprigs of dill

1 bay leaf

$\frac{1}{2}$ tsp. peppercorns

$\frac{1}{2}$ tsp. mustard seeds

Directions

1. Make the brine using the salt and the water. Stir the salt into the water until dissolved.
2. Place a dill sprig on the bottom of the clean container. Pack the cucumbers into the container leaving space between the cucumbers and the container rim. Add the garlic cloves, bay leaf, peppercorns and mustard seeds.
3. Fill the jar with the brine leaving 1 inch of headspace between the liquid and the rim of the container. Place a weight on top of the cucumbers to keep them beneath the brine. Cover with an airtight lid.
4. Place the jar on the counter out of direct sunlight for 3-4 days if the weather is warm and 8-10 days if the weather is cold.
5. After a day or two you'll notice bubbles and the brine will begin to turn cloudy.
6. Check the taste of the pickles after a few days. If they are not tangy enough let them continue to ferment and check again each day until they reach your desired taste. Once they have achieved the taste you like, then move the pickles to the refrigerator where they should keep for a month or so.

Please Note: Use common sense when storing any food for a prolonged period of time. Harmful bacteria and mold can develop at any time even if stored in the refrigerator. If a substance doesn't smell, look or taste right then always discard. Safety first.