Pickle John's D.I.Y. Kosher Dill Pickling Kit Instructions v0.2-en

GATHER	You need: * **1.5 kg cucumbers** (about 5–6 *slanggurkor*) [A] * **0.5 dl distilled white vinegar** (*ättika*, 12%) * **4 L food-safe container**, plastic or glass [B] * **Inner cover & weight** [C] to keep cucumbers fully submerged.	[A] Any kind of cucumber can be pickled. But get the freshest, firmest you can find. Learn more at picklejohns.com/kit [B] If you don't have a single large container (could be a picnic cooler?), use multiple same-sized containers. Mix up the brine with less water (i.e. more concentrated) in one container, then distribute evenly and top off to total 1.5 L water. [C] Cut up an old plastic lid to fit inside, on the cucumbers, then use a jar or can to weigh it down. More at picklejohns.com/kit

PREP
(15 min)
	CUCUMBERS
	
	* **Rinse cucumbers.**
	* **Cut off blossom ends** [D] and discard.
	* **Trim and cut as desired** i.e. into halves, spears (wedges).
	
	BRINE
	
	* **Add 1.5 L cold water + 0.5 dl distilled white vinegar** to your container [B].
	* **Add contents of brine packet.**
	* **Stir** until salts are dissolved.
		``
		| [###] | <- weight
		| ======= | <- inner cover
		|CUCUMBERS|
		|CUCUMBERS|
		`---------'
		``
		
		[D] The blossom end contains enzymes that can cause the cucumber to soften.
		
		``
		         _____:
		  vine =(_____:) blossom
		  end : end
		                ^
		               CUT
		``

FERMENT overnight	* **Add cucumbers** to the container. * **Use inner cover and weight** to keep cucumbers submerged. [C] * **Do NOT seal** the container! * **Leave at room temperature** overnight.	You want to keep all cucumber surfaces exposed to the brine. (If cucumbers are touching air, they may mold. If cucumbers are packed too tightly, they may rot.)
TASTE daily	**Check daily** on your pickles: * **Mix everything** to re-distribute the brine. * **Taste** a pickle. * **Move your pickles to the fridge** when you're happy with the flavor (typically after 2–3 days). * **Enjoy your pickles!** Well done!	!!! Keep the cucumbers fully submerged !!! The brine may become a little cloudy due to the natural fermentation process. That is OK. Don't throw out the brine when you're done. Ideas: picklejohns.com/school
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