


# Pickle John's D.I.Y. Kosher Dill Pickling Kit Instructions v0.3-en

<b>GATHER</b>	<ul style="list-style-type: none"> <li>* <b>1.5 kg fresh, firm cucumbers, any kind</b> [A]</li> <li>* <b>0.5 dl distilled white vinegar</b> (ättika, 12%)</li> <li>* <b>4 L food-safe container, plastic or glass</b> [B]</li> <li>* <b>Plate or cut-up plastic lid &amp; weight</b> to keep cucumbers submerged [D]</li> </ul>	<p>[A] <i>Snackgurkor</i> and <i>västeråsgurkor</i> are great; <i>slanggurkor</i> can be cut up into halves or spears i.e. long wedges.</p> <p>[B] If you don't have a single large container (what about a picnic cooler?), you can try multiple same-sized containers: Make the brine with less water (i.e. more concentrated) in one container, then distribute evenly and top off to total 1.5 L water.</p>
<b>PREP</b> (15 min)	<p><u>For cucumbers:</u></p> <ul style="list-style-type: none"> <li>* <b>Rinse cucumbers.</b></li> <li>* <b>Cut off blossom ends</b> [C] and discard.</li> <li>* <b>Trim and cut cucumbers as desired</b> e.g. into halves, spears.</li> </ul> <p><u>For brine:</u></p> <ul style="list-style-type: none"> <li>* <b>Add 1.5 L cold water + 0.5 dl distilled white vinegar</b> to your container [A].</li> <li>* <b>Add the contents of the brine mix packet.</b></li> <li>* <b>Stir</b> until salts are dissolved.</li> </ul>	<p>[C] Cut off the blossom end, which contains enzymes that may cause softening during fermentation.</p> <pre> vine = (_____) : end      ^      : end           ^      :           CUT </pre> <p>[D] Use a plate, or cut up a plastic lid to fit inside and add a small jar or bowl to weigh it down, in order to keep cucumbers fully submerged.</p> <pre>     ###     &lt;- weight   =====   &lt;- plate or lid  CUCUMBERS   CUCUMBERS   '-----'  </pre>
<b>FERMENT</b> overnight	<ul style="list-style-type: none"> <li>* <b>Add cucumbers</b> to the container.</li> <li>* <b>Use the plate or lid &amp; weight</b> to keep cucumbers submerged. [D]</li> <li>* <b>Leave at room temperature</b> overnight.</li> <li>* <b>DO NOT SEAL</b> the container.</li> </ul>	<p>Try to pack the cucumbers so they stay fully submerged. If they're 1-2 cm over, that's ok, as water will be released from the cucumbers, but you'll really need to check and mix the next day.</p> <p>Don't pack so tightly that the brine doesn't reach all the cucumbers; they may rot.</p>
<b>TASTE</b> daily	<p><u>Every day:</u></p> <ul style="list-style-type: none"> <li>* <b>Mix up everything</b> to re-distribute the brine.</li> <li>* <b>Taste</b> a pickle or two.</li> </ul> <p><u>After 3 days (or according to taste):</u></p> <ul style="list-style-type: none"> <li>* <b>Move your finished pickles to the fridge.</b> Enjoy!</li> </ul>	<p>Keep the cucumbers fully submerged.</p> <p>The brine may become a little cloudy due to the natural fermentation process. That is OK.</p> <p>Don't throw out the brine when you're done! Tips:  <a href="https://picklejohns.com/school">picklejohns.com/school</a></p>
<b>HELP US IMPROVE</b>	<ul style="list-style-type: none"> <li>* <b>Let us know</b> how it went:  <a href="https://picklejohns.com/kitfeedback">picklejohns.com/kitfeedback</a></li> </ul>	
<b>SPREAD THE WORD</b>	<ul style="list-style-type: none"> <li>* <b>Use hashtag</b> #picklejohns</li> </ul>	