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Pickle Rick!

FERMENTATION LENGTH: 3-6 days SALT PERCENT: 3.5% to 5%

⌚ Prep: 20min

Ingredients

24 servings

 **1 pound** pickling cucumbers **4 cups** water
chlorine-free **2 tablespoons** iodine-free salt
for Half-Sours **2 bay leaves**
grape, oak or horseradish, OR a big
pinch of black tea **1 tablespoon** pickling spices

Instructions

Step 1

Trim blossom end of cucumbers by 1/8 inch.

Step 2

Place grape leaves – saving one for the top – and spices in the bottom of a wide-mouth quart-sized canning jar.

Step 3

Quarter cucumbers lengthwise – or leave whole – and pack into jar trying to get as tight a fit as possible.

Step 4

Dissolve the salt in a quart of water and pour it over the cucumbers to cover them.

Step 5

Place saved grape leaf on top of the packed cucumbers, tucking excess down into the jar.

Step 6

Loosely screw on lid or use an airlock system.

Step 7

Set in a shallow dish – to catch any brine overflow – and leave to ferment for just 3-6 days.



Step 8

Ideal fermentation temperature is 68-72° F (20–22° C). Home too warm? 11 Cool Fermentation Tips for Hot Weather

Step 9

When pickled to your liking, refrigerate and enjoy the tangy crunch!

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What would I change next time?
