

CANTOR GREEN'S

KOSHER DILL PICKLE RECIPE

Makes one 1-Qt jar of pickles

1 mason jar, 1-Quart (widemouth or regular)

4-6 small kirby cucumbers (aka "salad cukes" or "pickling cukes")

1 Tbsp Kosher salt (coarse grind)

1 tsp dried dill weed or a few sprigs of fresh dill (may be chopped)

1/2 tsp dill seeds (optional)

1/3 tsp pickling spices

1 bay leaf

2 large or 3 medium garlic cloves, cut in halves

1 pinch of alum (helps keeps pickles crispy)

**Up to 1/2 tsp crushed red peppers, and/or whole dried chile pepper
(all optional)**

Tap water to very top

Boil jars, bands and lids to sanitize.

Cut off stem end of each cuke; it has ripening enzymes that turn cukes mushy!

Combine all ingredients in jar.

Pack cukes as tightly as possible so none float when you add water.

Add tap water to fill to the top (ie., leave as little air in the jar as possible)

Seal jars by hand-tightening as tightly as possible.

Label your jars.

Store at room temp (about 72° F) for 7-10 days (4-5 days for half-sours).

Experiment with your ingredients! Other picklable items include watermelon rinds, daichon radish, eggs, cabbage, carrots, okra, green tomatoes (make sure they are VERY firm with no trace of red developing). Have fun!!