



FERMENTED CUCUMBER PICKLES

SUBMITTED BY: KARIN JOHNSON

Ingredients:

For each quart of pickles:

1-2 lb. 4" pickling cucumbers (Kirby) Grown by Glendale Colony, 15 miles from here.

1 to 1 1/2 heads fresh dill crowns, (grown in my garden)

3 sprigs Lemon Thyme, (grown in my garden)

2 T pickling or sea salt/ quart water

1-2 cloves garlic (From Seville Colony - 10 miles from here)

Instructions:

Wash the cucumbers and fresh herbs well. Cut 1/16" of blossom end off each cucumber.

Using a clean glass jar, stir 2 T. sea or pickling salt into 1 qt. of filtered water.

Place half the dill and half other herbs and 1 clove garlic in bottom of a sterile mason jar or fermenting container jar and pack half full with cucumbers (you can cut them, it will speed up the process), add the rest of the dill and the other herbs. Pack cucumbers to 1-1 1/2 inches of the top of the jar. Pour salt water in to the jar until the cucumbers are covered. Add a weight (I use a glass weight made for fermenting and Pickle Pipe tops) and then cover jar loosely. Place in cupboard or a dark corner

that stays between 70-75 degrees. Check frequently and remove any floating bits or mold. Burp jars if using a solid lid. They will take about 3-4 weeks to get to perfection.

This recipe