

Homemade Pickles

Recipe By Zehava Krohn



Cooking and Prep: 
144 h

Serves:  7

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat,
Passover, Sukkot

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, Sugar Free

Source: Whisk by Ami
Magazine

Ingredients (5)

Main ingredients

- 1 head garlic
- handful fresh dill
- 6 to 8 kirbies
- 1 tablespoon salt per every 1 cup water

vinegar (amount depends on size of jar)

Start Cooking

To Make the Pickles

1. Place half of the garlic, half of the peppers, and half of the dill in the bottom of a large sealable jar or canister.
2. Scrub cucumbers clean and add to the jar.
3. Place remaining garlic, peppers, and dill on top.
4. Fill three quarters of the jar with boiling water.
5. Depending on the size of the jar and the amount of water, add one tablespoon salt for every one cup water used.
6. Fill the remaining quarter of the jar with vinegar.
7. Shake well and let sit on counter.
8. The fermentation is complete when pickles taste sour, this should take approximately 6 to 7 days.

Variation:

For less spicy pickles reduce jalapeño peppers to 2. You can use fresh or canned peppers.

The fresh dill is optional if you're not a fan of dill pickles. If you prefer classic sour pickles, leave out the dill.