

Pickled Cucumbers

- 1/3 cup kosher salt
- 1-1/2 cups white vinegar
- 6 cups water
- 1 rose sliced garlic
- 1/4 cup whole peppercorns
- 1/3 cup chopped dill
- 1/4 cup sliced jalapeno peppers
- 3-1/2 pounds pickling cucumbers (ideally 4" long by 1-1/3" thick)

Combine kosher salt, vinegar and water, until salt is dissolved.

Get Mason jars as needed. Thoroughly clean them, sanitizing them in boiling water.

Combine garlic, peppercorns, dill and jalapenos. Place an equal share of the mixture in each jar.

Thoroughly clean each cucumber, and pierce skin 2 to 3 times with a fork. Pack cucumbers tightly into the Mason jars.

Fill each Mason jar with the salt-vinegar-water brine. Don't fill all the way -- leave about a quarter inch breathing space at the top of the jar.

Close caps on jars tightly. Place side by side inside a large pot. Fill pot with water until the jars are covered.

Bring pot to a boil over medium to medium-high heat. Boil for 5 minutes.

Do not dump water from pot. Instead, slowly add cool water to the pot, in order to slowly reduce the temperature of the water and the jars inside – you don't want the glass to break.

Once the water is cool enough that you can comfortably handle the Mason jars, store the jars in a cool, dark place. Let sit at least 2 days.

Preparation time: 60 minutes (prepare 2 days in advance)

– [Subscriptions \(1\)](#)

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/90>