

GOURMET FALL PICKLES

Prep Time: 45 minutes

Cook Time: 20 minutes

Total Time: 1 hour 5 minutes

Ingredients:

Pickling Cucumbers (sliced)

1 large clove of garlic for each jar (peeled)

1 cut slice of a medium white onion for each jar (peeled)

1 or 2 fresh sprigs of dill for each jar

5 or 6 black peppercorns for each jar

¼ teaspoon mustard seed for each jar

¼ teaspoon fennel for each jar

1 small fresh red cayenne pepper for each jar (optional)

Brine:

2 quarts of water

2 cups of white vinegar

½ cup of canning (pickling) salt

Instructions:

Soak (firm) fresh pickling cucumbers overnight in an ice-cold water bath. Wipe or let air dry. Drop garlic, onion, sprigs of dill, peppercorns, mustard seed, fennel, and (optional) cayenne pepper into the bottoms of sterilized canning jars. Pack jars with cut cucumbers leaving a ¼ inch of headspace.

To make the brine, boil water, vinegar, and canning (pickling) salt for about 5 minutes. Pour the boiling brine into jars fully covering cucumbers and top with two-piece canning lids. Place jars in boiling water bath for 10 minutes. Remove from water bath, cool on a rack or thick pad. Do not disturb, this is when sealing takes place. Listen for the “pop.” Once jars are cool to the touch, check lids to make sure all have sealed.

Pickles must rest for a minimum of 3 weeks allowing the flavors to fuse and mellow.



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