

Recipe for: FERMENTED GARLIC DILL PICKLES

Makes 2 quart jars.

INGREDIENTS

- 3 lbs. baby cucumbers, halved and sliced into 1" chunks
- Oakleaf or grape leaf
- 6 garlic cloves, sliced in half
- 4 spicy chilies, deseeded and halved
- 1 bunch of dill
- 1/2 onion, peeled and julienned
- 1 tsp. of peppercorn, mustard seed, dill seed each
- 1/2 tsp. tumeric
- A brine mixture of 4 c. of non-chlorinated water and 4 tsp. sea salt

DIRECTIONS

1. Lay grape or oakleaf in the bottom of both jars.
2. Split up garlic, dill, sliced onion, chili peppers, and spices equally in 2 quart jars.
3. Fill the quart jars 2/3 full with cucumber chunks. Pack it tightly.
4. Pour brine over ingredients in jar until they are completely covered.
5. Tap on the sides of the jar to release any air bubbles that may have got trapped under the ingredients.
6. Use a glass or ceramic weight to keep ingredients submerged.
Place air lock lid and store in a dark place at 70 F for 2-6 weeks.
Remove any white mold on top, replace air lock lid with a flat and ring and store in the refrigerator for several months.