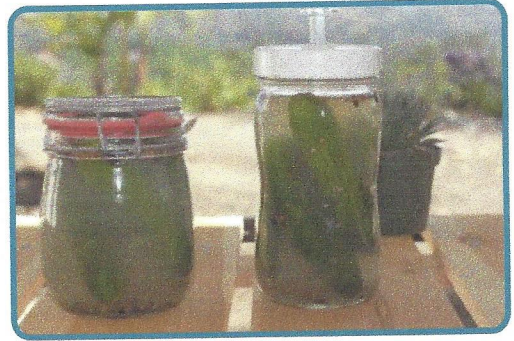




Donna's Dill Pickles

If you have ever had Bubbies Pickles, then you will like these pickles. You can even use these ingredients to make Dilly Green Beans.



~Donna

Recipe

Category

Cultured Vegetables

Course

Appetizer, Side Dish, Snacks

Servings

1 GALLON

Ingredients

- 1 packet Cutting Edge Cultures or 1 cup kefir whey
- 1 cup Water to mix starter culture
- 3-4 pounds pickling cucumbers
3- to 5-inch is ideal, but if all you have is large cucumbers, cut them into spears
- 3 tablespoons Celtic Sea Salt
- 2 cloves garlic separated into cloves, peeled, and chopped
- 3 tablespoons whole dill seed
- 2 tablespoons whole coriander seed
- 1 teaspoon whole mixed peppercorns
- 1 teaspoon juniper berries Optional
- 1/2 teaspoon red pepper flakes
- 1 teaspoon dill weed
- filtered water

Materials

- 1 Gallon Jar with Airlock Lid optional

Instructions

1. If using the starter culture, stir together the culture and water. Let the mixture sit while you prepare the ingredients—around 10 minutes. If using kefir whey, add it when the recipe calls for culture.
2. If you're wanting spears, chop cucumbers in half. Place flat side down and cut into spears. You can also use whole little cukes made for pickling.

3. Mix all seasonings and spices in a bowl with a spout for easy pouring.

4. Place cucumbers in jar. (Some of the seeds fall to the bottom.)

5. Add seasonings & spices, Cutting Edge Culture, or kefir whey, and cover with water, leaving an inch or two at the top.

6. Seal the container and let it sit on your kitchen counter, out of direct sunlight, for three days. After three days, place the container in the refrigerator.

7. Check the vegetables every day to make sure they are fully submerged in the water. If they have risen above the water, simply push them down so they are fully covered by the water. If any white spots formed because the veggies rose above the water, do not worry. Remember, this isn't harmful. Just scoop out the vegetables that have the white spots on them and push the rest back under the water.

- 8.

Recipe Notes

Storage note: These pickles can be kept in a covered airtight jar in the refrigerator for up to nine months.



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