

Pickles, Fermented By Pamela Smith Staples on Sunday, July 28, 2013 at 10:39am

These are the best "old-fashioned barrel" type pickles you'll find. Been making them for years!

This is a fantastic recipe for the beginning of the season when you're only getting a few pickles at a time. The recipe is for 3 quarts, so adjust it accordingly. Enjoy!

24 (or so) small
4"-5" pickling cucumbers
6 cloves garlic, ends
removed and smashed
6 bay leaves
2 1/2 tbs pickling
spice(cloves, coriander, allspice, pepper, mustard seeds)
Fresh Dill
6 tbs large granule sea
salt (kosher salt)

Method:

1. Properly clean 3 quart sized mason jars.
2. Gently clean and remove flower ends from cucumbers.
3. To each quart sized mason jar, stack the bottom with as many cucumbers as you can fit.
4. Divide the pickling spice between the jars.
5. To each jar, add 2 garlic cloves, and 2 bay leaves.
6. Add a good amount of dill to each jar, then fill each jar with as many more cucumbers as you can fit. Do not allow the cucumbers to go up into the band area. Make sure there's 1" headspace between the top of the jar and the lid.
7. On the stovetop, heat 1 quart of filtered water with 6 tbs of salt until it dissolves. Once the salt dissolves into the water, remove from heat. Add 1 1/3 cups of the salt solution brine to each jar.
8. Fill the remainder of the jars with enough filtered water to cover all the ingredients.
9. Place a lid on each jar and give it a good shake to mix the water and salt brine solution. Make sure to check after shaking that all the ingredients are submerged.
10. Place the jar in a cool dark place for 2 weeks making sure to burp the jar after 7 days.