Recipe: Spicy Dill Quick Pickles

Makes 1 pint

Ingredients:

1 large cucumber

Seasonings:

Use up to:

1 garlic clove, peeled

1 tsp dill seeds

 ½ tsp coriander seeds

 ½ tsp black peppercorns

 ½ of one jalapeño pepper, sliced

 3 dried red peppers

Brine:

1 tablespoon kosher salt

2 teaspoons white sugar

½ cup white vinegar

Instructions:

Cut cucumber into spears and pack vertically into a clean 1 pint jar.

Peel garlic, add to jar.

Add seasonings to jar, choose seasonings to suit your taste.

Mix brine ingredients together in a bowl until salt and sugar are dissolved.

Pour brine into jar.

Add water until the jar is full.

Tightly close the lid on the jar, and shake the jar to distribute the seasonings.

Label your (clean, dry) jar with: Your name, the date, the contents, and refrigerate.

Pickles will be ready to eat after 24 hours in the fridge.

Pickling Resources

Pickling, the technique of preserving fresh food in brine, is one of the oldest known methods of food preservation. Pickles are found in nearly every culture and used in many different cuisines from around the world. From sweet to sour, mild to pungent, there are many, many pickle recipes to try. Here are some places you can find more information:

**Books:**

*Food in Jars, Preserving in Small Batches Year-Round*, By Marisa McClellan

*Ball Complete Book of Home Preserving*, By Judi Kingry

# *Pickled: From curing lemons to fermenting cabbage, the gourmand’s ultimate guide to the world of pickling* By Kelly Carrolata

# *Tart and Sweet: 101 Canning and Pickling Recipes for the Modern Kitchen,* By [Kelly Geary](http://www.amazon.com/Kelly-Geary/e/B003YLKHGO)

**Websites:**

Pickles and preserves from around the world: <http://www.whats4eats.com/pickles>

Pickles 101: <http://www.simplebites.net/pickles-101-recipe-garlic-dill-pickles/>

Search Epicurious.com for “quick pickles”

Search allrecipes.com for “pickles”

**Song:**

*I don’t want a pickle, I just want to ride on my motorcycle*, By Arlo Guthrie (very funny and weird, look it up on YouTube)

**What else can be pickled?**

Beets

Carrots

Cauliflower

Cabbage

Onions

Green beans

Fruit

Eggs

Even fish and meat!