



Sour Pickles

Ingredients:

- 3-4 pounds small to medium cukes
 - 6 Tbsp sea salt
 - 3-4 Tbsp dill leaf or seeds, or 3 flower heads
 - 2-3 heads of garlic, peeled
 - 1 handful fresh grape, cherry, or oak leaves
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Preparation:

- Wash cukes, scrape off blossom if remaining
 - Dissolve salt in $\frac{1}{2}$ gallon of water for brine.
- Place dill, garlic, leaves, and peppercorns in the bottom of a crock or other large container.
- Place cukes in crock.
- Pour brine over cukes, place clean plate over them, and weigh down to keep cukes submerged. Make more brine if necessary.
- Cover crock to keep out dust and bugs, a cloth will do nicely.
- Check for and skim any mold off daily, if you find some, wash plate and weight off too.
- Taste everyday, and notice how they change over time.
- After 1-4 weeks, once they have reached your perfect point of fermentation, move to fridge to slow further fermenting.