“Kosher” dill pickles

Slides are online, no need to take notes
Sfferments.com

© Dave Gomberg 2016 All Rights Reserved
What does "pickle" mean?

- Non-food
  Metals--treat with acid

- Food
  Vinegar--treat with acetic acid
  Ferment--treat with lactic acid produced by fermentation
What is a "Kosher" dill pickle?

- "Kosher"--often sold in Kosher delis
- Dill--spiced with dill weed and garlic
- and Pickling spices+
What are Pickling spices?

- mustard seed, coriander seeds, dill
- allspice, cloves, cinnamon
- ginger, pepper, bay leaf
- often sold as a mix
What is a Caul?

- The caul is the remnant at the blossom end of a cucumber
How do you make "Kosher" dills? (bulk recipe)

- Remove caul from blossom end of pickle
  Pickles is name for pickling cucumbers
  Caul left on makes mushy pickles

- Pack carefully in fermenter
  Closely but not too tight

- Add pickling spice, garlic

- Pour in brine
  1+T salt per quart dechloraminated water to cover

- Use weight to keep submerged
What will we do today?

- Distribute 1 pickle per attendee
- Remove caul
- Get plastic bag
- Add pickling spice and garlic
  - Garlic has dechloraminater added
- Seal
When you get home

- Add 1 cup tap water + 1t salt
- Seal carefully, no air
- Place in small jar
- Fill jar with water
- Set at room temperature for 1-2 weeks
- Refrigerate and enjoy
Questions??