

“Kosher” dill pickles

Slides are online, no need to take notes

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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??