

## Homemade Pickles, Full or Half Sour

20 or so small cucumbers (judge by how many fit in your jar)

1 3/4 tablespoons kosher/coarse salt **OR** 1 tablespoon regular table salt, dissolved in 1/4 cup boiling water  
water

1/4 teaspoon mustard seed OR small jalapeno pepper or other hot pepper, small, really

1/4-1/2 teaspoon whole black peppers

2-3 bay leaves

4-5 dill fronds or stalks

3 peeled and sliced garlic cloves

Directions:

Scrub your cucumbers and cut off their heads and tails (just a bit off each end). Pack them tightly in a glass jar with a wide mouth and a lid or cover, making sure there's enough room to cover them with liquid. Take the dissolved salt in the 1/4 cup boiling water and add cold water to make 4 cups in total in a separate bowl/measuring cup. Set aside. Put the mustard seed or hot pepper tucked into jar, black pepper and bay leaves and the dill and garlic scattered in and about the cucumbers. Pour the liquid brine over the cucumbers until they are completely covered by the liquid. Take a plastic lid or crunched up plastic wrap or other non reactive object to hold the cucumbers down. They won't try to float yet since they are tightly packed but with each day of pickling, they get a bit smaller and this will keep them submerged. Place the jar in a bowl to catch any leakage of fluid. The pickles should be left on a window sill (no sun necessary) or other out of the way spot to ripen.

Wait at least 3 days or so for half sour, 5-7 days for full sour. Make sure they stay submerged all the while in the liquid. When ready, remove to fridge to store. Try to eat within the week.