



SWEET AND SOUR PICKLE

FERMENTED

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Makes 1 Gallon

Ingredients:

10 lb Cucumbers, peeled / sliced

1 lb Onion, peeled, sliced

Brine:

1 cup honey

1 cup pickling salt

Juice of 4 lemons

(if using organic lemons, you can cut the lemon into strips and use the rind as well).

For Bottom of Jar:

3 T pickling Spices

2 bundles of dill (do not chop)

Directions:

Measure pickling spices into jar
Remove twist tie from dill and place the dill on top of the spices.
Tightly pack sliced cucumbers into jar.

In a large bowl mix the brine ingredients with approximately 6 cups water, stirring to dissolve honey and salt.

Pour brine over cucumbers. Add water until cucumbers are fully submerged.

Place another jar filled with water into the mouth of the cucumber jar. You want all the veggies to be fully submerged.

Cover lid of jar with a cloth napkin and rubber band to keep fruit flies out (they love the honey brine!)

Set jar in a cool cupboard/pantry 2-3 days or until the cucumbers start to 'bubble'
Taste every 12 hours until the ferment suits your taste (I like these at about 4 days).

Seal with a lid and move to fridge

