

fermented garlic dill pickles

Makes 25-30 servings

RECIPE ADAPTED FROM: [Feasting at Home](#)

PREP TIME: 25 minutes

FERMENTATION TIME: 3-5 days

2 - 2 ½ lbs pickling cucumbers, all similar size, ~5in
5 cups filtered water
2 Tbsp fine sea salt or Himalayan salt
1 tsp fennel seeds
1 tsp coriander seeds
1 tsp or more peppercorns
4 bay leaves (its tannic acid help them stay crisp)
1 big handful of fresh dill (or 1 tsp dill seed)
¼ tsp ground turmeric (optional, adds a fresh flavor)
10-20 garlic cloves, sliced
1 small onion, thinly sliced (optional)

NOTES

This recipe is a 3% saltwater brine, which is considered safe. If you want a stronger, saltier brine, feel free to go up to 4.5%. For a full sour pickle with a tangier flavor, use a 4.5% brine and ferment for 14-21 days.

- 3% ratio = 7 grams salt per 1 cup of water (1 ¼ teaspoon fine sea salt, per 1 cup water)
- 3.5% ratio = 9 grams of salt per 1 cup of water (1 ½ teaspoon fine sea salt, per 1 cup water)
- 4.5% ratio = 10.8 grams of salt per 1 cup of water (2 teaspoons per cup of water)

If you need more brine, make sure you use the same ratio.

If pickles turn out too soft, it may be due to too warm of temperature during fermentation, or the flower end wasn't removed (the flower end of the cucumber has enzymes that can soften pickles). You can also try leaving cucumbers whole and soaking cucumbers in an ice bath for 15 minutes before putting them in the brine.

MIX 2 Tbsp salt with 5 cups cold water until dissolved.

DIVIDE the whole spices into the bottom of 2 wide mouth quart mason jars. Next, add the dill, garlic, onion (optional) and turmeric (optional).

RINSE the cucumbers, chop off the flower end of each cucumber to keep them from getting soft, and slice them to desired shape or leave them whole.

WITH clean hands, pack cucumbers tightly halfway filling the jars, then add the bay leaves, then finish packing cucumbers, leaving 1-2 inches of headroom.

POUR the saltwater brine over the top and weigh down the cucumbers with fermentation weights so they are submerged under the brine.

REMOVE any spices that may have floated to the surface (to prevent mold). You may have leftover cucumbers and brine depending on how tightly you've packed the cucumbers and how you sliced them. If so, feel free to set up a third jar and experiment with different herbs and spices.

COVER the jars tightly with air lock lids, or you can use regular lids and open the lids daily to let air escape when pickles start to ferment and bubble. Alternatively, you can cover them very loosely with lids or with cloths so air can escape naturally.

PLACE the jars on a tray or cloths to collect any overflow and leave them in a cool, dark place, ideally 60-70°F (e.g., a basement, or lower kitchen cupboard) for 2-3 days. Then check for bubbles, overflow or clouding indicating fermentation. Fermentation times vary based on the temperature and cut of cucumber. Pickle chips or spears will usually take 2-3 days to become half sour. Once you see active bubbles, you can place the jar in the fridge, where it will continue to ferment, but much more slowly. Keep the pickles submerged.

