

Crunchy Garlic Pickles



Ingredients

2 pounds pickling cucumbers, washed well, and stem end cut off
26 grams Calcium Chloride (a.k.a. pickling lime)
1 head of garlic
1 qt. white distilled vinegar
1 tbsp. dried dill, or 2 tbsp. chopped fresh dill
¼ tsp. crushed red pepper flakes
1 tsp. granulated sugar
1 tbsp. kosher salt
1/2 tbsp. peppercorns
1 bay leaf per jar
1 tsp. mustard seeds
water as needed

Procedure

1. Wash the cucumbers well, and make sure there is no wax on the skin. Cut off the stem end, as it is bitter. Cut the cucumbers in quarters or sixths, lengthwise to create spears.
2. Peel the garlic, and crush the cloves.
3. Pack into a jar(s) the cucumbers. Evenly distribute the crushed garlic, dill, peppercorns, crushed red pepper and mustard seeds between the jars. Add a bay leaf to each jar.
4. Bring to a simmer 1 cup of vinegar, salt, sugar, and the calcium chloride. When dissolved, remove from heat and add the rest of the vinegar. Pour over pickles.
5. Top off with water if needed to fill jar(s).
6. Lid the jar(s) tightly, and shake well.
7. Refrigerate for at least a week for optimal flavor.



- Yields approximately 2 qts.