

## History

Kosher Dills may be associated with the Ashkenazim who immigrated from Eastern Europe to New York in the 19th and 20th Centuries, but the ingredients and flavors go back much further. Like, The Torah.

“We remember the fish which we were wont to eat in Egypt for nought; the cucumbers, and the melons, and the leeks, and the onions, and the garlic.” (Numbers 11:5)

## Recipe

This batch uses Sandor Ellix Katz’ recipe from WILD FERMENTATION. Main difference: use of green tea bags for tannin supply, because I could not get to Mom’s house for grape leaves this week. Five days on the countertop, burped once or twice a day.

### Ingredients (for 1 gallon/4 liters):

- 3 to 4 pounds /1.5 to 2 kilograms **unwaxed cucumbers** (small to medium size)
- 3/8 cup (6 tablespoons) / 90 milliliters **sea salt**
- 3 to 4 heads fresh **flowering dill**,  
    **OR** 3 to 4 tablespoons/45 to 60 milliliters of **any form of dill** (fresh or dried leaf or seeds)
- 2 to 3 heads **garlic**, peeled
- 1 handful **fresh** grape, cherry, oak, and/or horseradish **leaves** (if available)
- 1 pinch black **peppercorns**

### Process:

1. Rinse cucumbers, taking care to not bruise them, and making sure their blossoms are removed. Scrape off any remains at the blossom end. If you’re using cucumbers that aren’t fresh off the vine that day, soak them for a couple of hours in very cold water to freshen them.
2. Dissolve sea salt in 1/2 gallon (2 liters) of water to create brine solution. Stir until salt is thoroughly dissolved.
3. Clean the crock, then place at the bottom of it: dill, garlic, fresh grape leaves, and a pinch of black peppercorns.
4. Place cucumbers in the crock.
5. Pour brine over the cucumbers, place the (clean) plate over them, then weigh it down with a jug filled with water or a boiled rock. If the brine doesn’t cover the weighed-down plate, add more brine mixed at the same ratio of just under 1 tablespoon of salt to each cup of water.
6. Cover the crock with a cloth to keep out dust and flies and store it in a cool place.
7. Check the crock every day. Skim any mold from the surface, but don’t worry if you can’t get it all. If there’s mold, be sure to rinse the plate and weight. Taste the pickles after a few days.
8. Enjoy the pickles as they continue to ferment. Continue to check the crock every day.
9. Eventually, after one to four weeks (depending on the temperature), the pickles will be fully sour. Continue to enjoy them, moving them to the fridge to slow down fermentation.