

Refrigerator Kosher Dill Pickles

Active Work Time: 1 hour 30 minutes • Total Preparation Time: 1 hour 30 minutes plus 7 days fermentation

PICKLING SPICE

- 6 tablespoons mustard seeds
- 12 bay leaves, crumbled
- 4 (3-inch-long) small dried hot red peppers, crumbled
- 48 whole allspice
- 48 black peppercorns
- 4 teaspoons ground coriander
- 1 (2-inch) piece unpeeled ginger root, grated

• Combine mustard seeds, bay leaves, red peppers, allspice, peppercorns, coriander and ginger in small bowl.

PICKLES

- 6 to 7 pounds pickling cucumbers of uniform size, 3 to 4 inches long
- 6 or more sprigs dill, cut into short pieces
- 10 large cloves garlic, thinly sliced
- 6 1/2 quarts water
- 1 1/2 cups coarse salt

• Soak cucumbers in cold water 10 minutes to clean. Drain.

• Line bottom of 3-gallon clay crock with dill sprigs. Sprinkle with 1/2 Pickling Spice and garlic. Place cucumbers on top in double layer (do not pack too tightly). Repeat dill and cucumber layers until all cucumbers are in crock, topping with any remaining dill and remaining 1/2 Pickling Spice and garlic cloves.

• Stir 6 quarts water and salt together until salt has dissolved and water is clear. Pour brine into crock, covering cucumbers by at least 2 inches. Take dish of smaller diameter than mouth of crock and place on top of cucumbers. Fill a resealable plastic bag with 1 1/2 cups water, seal and set on top of plate. This should hold cucumbers beneath brine. Cover with cloth and set in a well-ventilated place at room temperature.

• In 3 days, add 1/2 quart water to brine.

• In 6 or 7 days, cucumbers should have changed color and have the flavor of mildly salty and sour pickle. If you prefer strong flavor, ferment several more days. If scum is present, skim and clean plate and plastic bag. When pickles reach desired flavor, put them in jars covered with brine and spices and store in refrigerator up to 6 months.

Makes 4 to 5 quarts, 6 to 8 pickles per quart. Each of 80 servings: 9 calories; 178 mg sodium; 0 cholesterol; 0 fat; 2 grams carbohydrates; 0 protein; 0.28 gram fiber.