

# Beverly Hill PickleFest Contest – “Best Dill Pickle”

## Recipe for 2022 Contest

### Dill **Chipotle** pickles



**First prepare the cucumbers: Select a small to medium size so they fit, without forcing into each jar. Place them carefully into the jars so the special heated brine can be added over them.**

**Pack into each clean ½ gallon Ball jar:**

- 6 whole cucumbers, wash and *trim off* blossom end
- 2 whole Chipotle Chile Pod\* for visual appearance
- 4 Knorr brand Chipotle MiniCube – unwrapped and crumbled into jar
- ½ oz. sliced shallot
- Bunches of fresh dill weed tops
- Bunches of fresh dill flowers
- Two thinly sliced fresh garlic cloves

**Brine:** (enough for about two half-gallon jars)

- 5 cup water
- 3 cup white vinegar
- Shy 1/3 cup cane sugar
- 8 teaspoons Kosher salt

Heat brine to 205-210°F and pour into cuke-filled Ball jars (a funnel helps), allow air bubbles to escape, leaving 3/8” space at top, **secure lid on tightly to engage its seal.**

Further heat *closed* jar in a microwave oven for about six (6) minutes at 50% power /half gallon to help elevate the thermal effect and extend the shelf life of the dill product.

Allow to cool one hour and then place in **refrigerator for at least three weeks to cure.** Consume sooner for a “half-sour” taste experience.

Shake jars every day for first week to help extract and infuse flavors, more frequently if you have time. For best texture and flavor, use refrigerated jars within four months.

Ron Sasiela, 410-463-1061; [ronsasiela@gmail.com](mailto:ronsasiela@gmail.com)

July 20, 2022

\*The mild heat and smoky flavor contribute a special flavor to the brined ‘cukes!