Beverly Hills Farmers Market
Commemorative PickleFest
Cook Book
Pickles

How could you turn them down? They’re the essence of summer. The Beverly Hills Farmers Market has been hosting the PickleFest since 2013, showcasing some of the most delicious examples of pickled pulchritude presented by the community of pickle loving market shoppers. This happens every year, so if you have a pickle recipe that just can’t be beat, you should bring some on down for the pickle parade. In the meantime, here are some of the winner’s recipes for you to stock your cabinets with at home. Be sure to pick up some of the fresh market produce before you get started!
2019 Winning Recipes

I Can Pickle That!

1st Place: Zesty Pickled Asparagus
Mary McLaren

2nd Place: Sweet and Spicy Pickled Peaches
Jeanne Ackerman

3rd Place: Giardinières
Melani Shaum

Best Dill Pickle In Beverly Hills

1st Place: Curry Spiced Refrigerator Pickles
Jeanne Ackerman

2nd Place: Easy Like Sunday Morning Pickles
Kim Lane

3rd Place: Fresh & Spicy Dill Pickles
Mary McLaren
Zesty Pickled Asparagus

I Can Pickle That 1st Place Winner - Mary McLaren

things you need

1 pound
asparagus spears

1/2 medium
onion, slivered

2—3 mini
bell peppers, sliced into rings

2 small
hot chili peppers, pierced

1 clove
garlic (peeled and lightly smashed)

1 cup
apple cider vinegar

1 cup
water

1 Tbl
sugar

1 tsp
Kosher salt

1 tsp
organic mustard seeds

1/2 tsp
organic black peppercorns

1/4 tsp
truffle salt

here’s how

1 Snap ends off asparagus, and trim as necessary to fit in jar.

2 Combine the vinegar, water, sugar, salt, and spices in a medium pot. Bring to a boil over high heat. Reduce the heat and simmer for 10 minutes to release the flavors of the spices. Cool brine.

3 Place onion slivers, pepper rings, chili peppers and garlic into jar. Load in asparagus, packing spears tightly.

4 Pour cooled brine into jar, leaving 1/2 inch gap at top.

5 Refrigerate at least a week.
Sweet and Spicy Pickled Peaches

I Can Pickle That 2nd Place Winner - Jeanne Ackerman

things you need

8 medium
peaches

juice of 1
lemon

2 cups
apple cider vinegar

2 cups
water

2 cups
granulated sugar

2
cinnamon sticks

1/2”
ginger root, thinly sliced

1
jalapeno, seeded, cut in half

here’s how

1 Bring a large pot of water to a boil. Add the peaches in batches and blanch for 30 seconds to loosen the skins. Transfer to a large bowl of ice water mixed with the juice of a lemon. Repeat with the remaining peaches. Peel, pit and quarter the peaches, return to the bowl of lemon-ice water.

2 Combine the vinegar, water, and sugar in a large pot and bring to a boil, stirring occasionally until the sugar is dissolved. Add the drained peaches and simmer for 5 minutes or until just tender.

3 Divide the peaches between two sterilized pint jars. Add 1 cinnamon stick, half the ginger slices and half of jalapeno to each jar. Cover with the brine, let cool, cover and refrigerate 24 hours or up to 1 month.
Giardiniere
I Can Pickle That 3rd Place Winner - Melani Shaum

things you need

2 cup
distilled white vinegar

1/4 cup
sugar

2 Tbl
Kosher salt

3
serrano chilies

1
red bell pepper, cut into 1/2 inch dice

1/2
yellow onion, thinly sliced

1 1/4 cups small
cauliflower florets

1 1/4 cups
carrots, sliced thin

1 cup
celery, sliced thin

2 cloves
garlic, minced

1 Tbl
yellow mustard seeds

1 1/2 tsp
dried oregano

1/4 cups
olive oil

here’s how

1 In a saucepan, combine the vinegar, sugar and salt. Bring to a boil.

2 Add the chilies and cook until they are cooked through and dull green in color, several minutes. Allow the chilies to cool in the vinegar, then dice the chilies into 1/4' rounds. Reserve the vinegar.

3 In a mixing bowl, combine the chilies, vinegar and all remaining ingredients. Allow to marinate 1-2 days. Store in the refrigerator, air tight, for up to 2 weeks.
Russian Watermelon Pickles

Darrell Fluman

things you need

**Essentials**
- watermelon
- allspice
- bay leaves
- black peppercorns
- celery
- fresh dill with stems
- garlic

**Nice Additions**
- carrots
- celery seeds
- coriander seed
- hot pepper—jalapeno, serrano, cayenne, red pepper flakes
- mustard seed
- onion
- sweet pepper—banana, bell, pimento

**Brine**
- salt (1 Tbl per 2 cups water)
- water

here’s how

1. Prepare the watermelon. Cut pieces the size and shape that suits you. Peel, or leave on peel.

2. Make the brine. 1 tablespoon salt per pint (2 cups) of water.

3. Prepare the pickle batch. Return the salt water to the container of watermelon. Add allspice, bay leaves, black peppercorns, celery, dill, garlic, and other ingredients you’re using. Use a plate or saucer that fits inside the container to weigh down the ingredients. Cover the container with a kitchen towel to keep out insects.


Variation: Watermelon Quick Pickles. To make a crunchy-salty-tart-spicy watermelon side dish or salad in a few hours, add sugar in equal measure to the salt in the brine formula described above and replace about a third of the water with distilled or cider vinegar. Also, bump up the seasonings, especially hot peppers if you like some heat. The quick pickles will be ready to eat in about 4 hours—longer is better—and will store for a week or two.
Pickled Vegetables

Veronica Reyes

things you need

8 oz rainbow carrots

1 radish

1 tuna (fruit)

4 oz pearl onion

brine:

2 Tbl whole pickling spices

2 whole bay leaves

8 oz apple cider vinegar

4 oz salt

1 whole piloncillo

here’s how

1 Place the bay leaves in a container. Pack the vegetables on top.

2 Bring the water, vinegar, piloncillo, whole pickling spices and salt to boil, pour over spears and allow to cool.

3 Cover and refrigerate at least 3 days and for up to 3 weeks.
Curry Spiced Refrigerator Pickles

Best Dill Pickle 1st Place Winner - Jeanne Ackerman

things you need

5 cups
distilled white vinegar

8 cups
water

1/3 cup
Kosher salt

1 cup
sugar

4 tsp
curry powder

4 pounds (approx. 12)
kirby cucumbers

1 medium
onion, thinly sliced

8 large cloves
garlic, peeled

1/2 inch
ginger, peeled and sliced thin

here’s how

1 Combine the vinegar, water, salt, sugar and curry powder in a large pot and bring to a boil, stirring occasionally until the salt and sugar are dissolved.

2 Divide the cucumbers between two sterilized half gallon jars. Add 1/2 of the onion, 4 cloves of garlic and half the finger to each jar. Cover with the brine, let cool, cover and refrigerate 24 hours or up to one month.
Easy Like Sunday Morning Pickles

Best Dill Pickle 2nd Place Winner - Kim Lane

things you need

10-12 pickling cucumbers
4 cups water
2 cups white vinegar
2 Tbl Salt
1 tsp sugar
big bunch dill

13 kernels peppercorns
13 Capers
1 tsp yellow mustard seed
1 tsp brown mustard seed
1 bay leaf, torn into pieces
1 tsp allspice

here’s how

1 Heat the water, vinegar, salt and sugar until your salt and sugar dissolve.

2 Pour it over fresh cucumbers which are nestled in a jar with the garlic, fresh dill, peppercorns, bay leaf, spices and capers.

3 Close jars and place in the refrigerator for 3 days or more. Enjoy!
Fresh & Spicy Dill Pickles
Best Dill Pickle 3rd Place Winner - Mary McLaren

things you need

2 pounds kirby cucumbers
2 cups water
1/2 cup apple cider vinegar
1 Tbl sugar
4 cloves garlic, peeled
2 bay leaves, crumbled
2 sprigs fresh dill
1 tsp yellow mustard seeds, whole
1 tsp coriander seeds
1/2 tsp black peppercorns, whole
3-4 whole hot peppers, split down the middle, seeds intact

here’s how

1 Cut a thin sliver off the end of the cucumber that had the flower.

2 Bring the water, vinegar, salt, and sugar to a boil, stirring once or twice. Let cool to room temperature.

3 Place the garlic cloves, hot peppers, and bay leaves into the bottom of a clean glass quart jar.

4 Pack the whole cucumbers into the jar, adding the remaining spices and herbs as you do so. Be sure to pack the cucumbers in tightly so that they will not float up out of the brine.

5 Pour the cooled brine into the jar over the other ingredients, being sure to completely cover the cucumbers with the liquid. Secure lids, and place in the refrigerator.

6 The pickles will be ready to eat in a week, and even better if you can wait, 2.
Devil’s Dill Pickles

Devi Reznik

things you need

10 cucumbers
8-10 cloves garlic
some fresh dill heads
2—2 1/2 Tbl salt
3 cups water
1/4 cup vinegar

here’s how

1. Rinse 10 cucumbers and remove ends.
2. Place cucumber in jar.
3. Cut in half 8-10 garlic cloves.
4. Place garlic in jar.
5. Rinse bush of dill and fold over ends of stem.
6. Place dill on top of cucumber in jar.
7. In separate container, mix remaining ingredients.
8. Mix 3 cups of warm water, 2-2 1/2 tablespoons of salt and 1/4 cup vinegar.
9. Pour water combination into cucumber jar until 80-90% full.
10. Tightly close jar.
11. Let jar sit in sun for 2-4 days.
12. Once pickles soured to preferred level, place in fridge.
Dill Pickles
(preparing & canning fermented foods)
Darrell Fluman

things you need

4 pounds of 4 inch pickling cucumbers
2 Tbl dill seed OR 4-5 heads fresh dill
1/2 cup salt
1/4 cup Vinegar (5 percent)
8 cups water

one or more of the following:

2 tsp whole mixed pickling spices
2 dried red peppers
2 cloves garlic

**use these quantities for each gallon capacity of your container

here's how

1. Wash cucumbers. Cut 1/16th inch slice off blossom end and discard. Leave 1/4 inch of stem attached.

2. Place half of dill and spices on bottom of a clean, suitable container.

3. Add cucumbers, remaining dill, and spices. Dissolve salt in vinegar and water and pour over cucumbers. Add suitable cover and weight.

4. Store where temperature is between 70 - 75 degrees for about 3-4 weeks while fermenting. Temperatures of 55-65 degrees are acceptable, but the fermentation will take 5-6 weeks. Avoid temperatures above 80 degrees, or pickles will become too soft during fermentation. Fermenting pickles cure slowly.

5. Check the container several times a week and promptly remove surface scum or mold. Caution: If the pickles become soft, slimy, or develop a disagreeable odor, discard them.

6. Fully fermented pickles may be stored in the original container for about 4-6 , provided they are refrigerated and surface scum and molds are removed regularly. Canning fully fermented pickles is a better way to store them.
Dill Pickles

Arthur & Alfred Omansky

things you need

**some**
- pickling cucumbers

**3-4 sprigs**
- fresh dill

**2 Tbl**
- canning salt

**1/3 cup**
- white vinegar

**some**
- cold water

**3 Tbl**
- whole mixed pickling spices

**1 Tbl**
- whole mustard seed

**4-6 cloves**
- garlic

here’s how

1. Be sure to wash all glass jars, lids and caps in hot water. Wash cucumbers thoroughly and place whole in quart glass canning jars.

2. Pack pickling spices, mustard seed, garlic, dill and canning salt in jar.

3. Add vinegar and fill with cold filtered water to the bottom of the lip of the glass jar. Close the jar firmly with the lid and cap to insure a secure closure. Gently mix the ingredients of the jar by turning it from side to side 3-4 times.

4. Place the jars upright in a cool, dark and dry place. Check on the jars at least once every week. When checking on them, mix each jar again by turning them gently side to side 3-4 times and placing them upside down. Carefully check to be sure that there are no leaks from any jar. Repeat this step each week for 6-8 weeks. When ready to enjoy the dill pickles, refrigerate the jars for at least 24 hours to bring out the best flavor.
Dill Pickles

Ron Sasiela

things you need

6 farmers market cucumbers
1/4 oz fresh shallots, sliced
3 cloves fresh garlic, sliced thin
20 sprigs fresh dill
3 cloves, cracked
2 whole dry bay leaves
15 whole black peppercorns
1 tsp yellow mustard seed

brine:

2 1/4 cups water
1 3/4 cups white vinegar
8 Tbl sugar
5 tsp Kosher salt

here’s how

1 Heat brine to 250 degrees and pour over filled jars, leaving 3/8” space at top, tighten top on tightly, allow to cool one hour and then place in refrigerator for three weeks to cure.

2 Shake jars every day for first week to help extract and infuse flavors. For best texture and flavor, use refrigerated jars within four months. Enjoy!!
Dill Pickles

Veronica Reyes

things you need

1/2 oz sprig fresh dill
2 Tbl whole pickling spices
2 whole bay leaves
4 cucumbers, cut into spears
3 jalapenos

brine:
64 oz water
8 oz white vinegar
to taste brown sugar
4 oz Kosher salt

here’s how

1. Place the dill, bay leaves in a container. Pack the spears on top.

2. Bring the water, vinegar, and salt to boil, pour over spears, and allow to cool.

3. Cover and refrigerate at least 3 days and up to 3 weeks.
2018 Winning Recipes

I Can Pickle That!

1st Place:
Russian Watermelon Pickles
Darrell Fluman

2nd Place:
Pickled Blueberries with Lemon & Thyme
Jeanne Ackerman

3rd Place:  Pickled Chilies
Marsha & Burt Roseman

Best Dill Pickle In Beverly Hills

1st Place:  The Beverly Dillbillies
Bryan Chabrow

2nd Place:
Spicy Garlic, Ginger Dill Pickles
Jeanne Ackerman

3rd Place:  Dill Pickles
Darrell Fluman
Russian Watermelon Pickles

I Can Pickle That 1st Place Winner - Darrell Fluman

things you need

**Essentials**
- watermelon
- allspice
- bay leaves
- black peppercorns
- celery
- fresh dill with stems
- garlic

**Brine**
- salt (1 Tbl per 2 cups water)
- water

**Nice Additions**
- carrots
- celery seeds
- coriander seed
- mustard seed
- onion
- sweet pepper—banana, bell, pimento
- hot pepper—jalapeno, serrano, cayenne, red pepper flakes

here's how

1. Prepare the watermelon. Cut pieces the size and shape that suits you. Peel, or leave on peel.

2. Make the brine. 1 tablespoon salt per pint (2 cups) of water.

3. Prepare the pickle batch. Return the salt water to the container of watermelon. Add allspice, bay leaves, black peppercorns, celery, dill, garlic, and other ingredients you’re using. Use a plate or saucer that fits inside the container to weigh down the ingredients. Cover the container with a kitchen towel to keep out insects.


Variation: Watermelon Quick Pickles. To make a crunchy-salty-tart-spicy watermelon side dish or salad in a few hours, add sugar in equal measure to the salt in the brine formula described above and replace about a third of the water with distilled or cider vinegar. Also, bump up the seasonings, especially hot peppers if you like some heat. The quick pickles will be ready to eat in about 4 hours—longer is better—and will store for a week or two.
Pickled Blueberries with Lemon & Thyme

I Can Pickle That 2nd Place Winner - Jeanne Ackerman

tings you need

- 1 cup white wine vinegar
- 1 cup water
- 1 cup granulated sugar
- 1 Tbl kosher salt
- 6 strips fresh lemon peel
- 4 sprigs thyme
- 2 pints fresh blueberries

here’s how

1. Bring vinegar, water, sugar, salt, lemon peel, and thyme to a boil, stirring occasionally. Simmer for 5 minutes. Cool for 5 minutes.

2. Place the blueberries in a glass jar (or divide among several if necessary). Pour the brine over the blueberries (equally distribute the lemon peel and thyme among the jars if using multiple jars). Let cool to room temperature, cover and chill overnight.

3. Blueberries will keep about 1 week in the refrigerator.
Refrigerator Pickles

I Can Pickle That 3rd Place Winner - Marsha & Burt Roseman

things you need

some pickles

some jalapeno

some serrano peppers

some pickling spices

some garlic

Brine:

1 gallon water

3/4 cup salt
Pickled Red Onion with Lemon

Bouquet Veprin

things you need

1/2 cup white wine vinegar
1/2 cup filtered water
1 Tbl kosher salt
1 Tbl sugar
1 red onion, sliced into thin rings
1 lemon, slice thin, seeds removed

here’s how

1 In a small bowl, combine vinegar and water, stir in salt and sugar.

2 Place red onions and sliced lemon in jar

3 Pour in vinegar mixture. Cover and refrigerate overnight
Cinnamon Pickled Grapes

Mary McLaren

things you need

3 cups red or green grapes
3/4 cups sugar
1/4 tsp kosher salt
1 cup white wine vinegar
1 tsp mustard seed
1/2 tsp black peppercorns
1 cinnamon stick (broken in half to fit in jars)

here’s how

1. Bring all ingredients except grapes to simmer over medium high heat, stirring until sugar is dissolved; cool to room temperature.

2. Wash and dry grapes, trim a sliver away from stem end

3. Place grapes in one quart jar or two pint jars

4. Pour cooled brine over grapes, covering completely and tighten lid

5. Refrigerate for 24 hours

6. Serve with cheese or as a snack
Pickled Onions
(recipe modified from Kitchn) Ilene and Elise Knebel

things you need

1 medium red onion (about 5 oz)
1/2 tsp sugar
1/2 tsp salt
3/4 cup Rice vinegar or white vinegar or apple cider vinegar (I used rice vinegar)

Flavorings

1 small clove garlic, halved
5 black peppercorns
5 allspice berries
3 small sprigs of thyme

here’s how

1 Slice the onions: Start 2 or 3 cups of water on to boil in a kettle. Peel and thinly slice the onion into approximately 1/4 inch moons. Peel and cut the garlic clove in half.

2 Dissolve the sugar and salt: in the container you will be using to store the onions, add the sugar, salt, vinegar, and flavorings. Stir to dissolve.

3 Par-blanch the onions: Place the onions in the sieve and place the sieve in the sink. Slowly pour the boiling water over the onions and let them drain.

4 Add the onions to the jar: add the onions to the jar and stir gently to evenly distribute the flavorings.

5 Store: the onions will be read in about 30 minutes, but are better after a few hours. Store in the refrigerator. They will keep for several weeks, but are best in the first week.
Lime Pickles

Joan Schipper

things you need

3 1/2 pounds pickling cucumbers
1/2 cup lime (calcium hydroxide, not the citrus fruit)
1/2 gallon water
1 quart white distilled vinegar
1/2 gallon water
4 1/2 cups granulated white sugar
1/2 Tbl pickling salt

here’s how

*Please Note: contact with lime may irritate your skin so wear gloves. Don’t inhale the powder when combining it with water. The lime may discolor stainless steel and aluminum.

1 Wash and slice the cucumbers and place them in a large glass or ceramic wide-mouth jar or bowl with a lid or cover. Dissolve the lime in a half gallon of water and pour the solution over the sliced cucumbers, adding more water if necessary to cover the cucumbers. Let this stand 24 hours. You may stir or agitate the cucumbers occasionally as the lime settles.

2 Wash the cucumbers in several changes of water to remove all the lime. Handle the now brittle cucumbers carefully or you will end up with pickle bits instead of pretty slices. Once the lime is gone, soak the cucumbers in cool water for 30 minutes while you prepare the brine.

3 Combine vinegar, sugar, salt and all spices and seeds (I put it all in a sealable gallon jar and shake it up to dissolve the sugar). When the brine is clear, pour it over the cucumbers and let them stand 12 to 24 hours in a cool place.

4 Store in a crock or jars in the refrigerator.

Makes about 6 pints.
Kimchi

Amy Erdos

things you need

1 head
napa cabbage

1/4 cup
sea salt

1-3 Tbl
water

1 tsp
sugar

2-3 Tbl
fish sauce

1-5 Tbl
Korean red pepper (gochugaru)

8 oz
daikon radish (cut into matchsticks)

4
green onions (cut into 1” pieces)

here’s how

1 Core the cabbage by slicing lengthwise into 4 quarters. Dispose of core and cut each quarter into 2 inch wide strips.

2 Salt the cabbage by massaging it with gloves in a big bowl. Fill the bowl with water until it covers the cabbage. Put a plate with a jar or can on it to weigh it down. Let stand for 1-2 hours.

3 Rinse the cabbage under water 3 times and drain in a colander for 15-20 minutes.

4 Make the paste. Combine garlic, sugar, ginger, fish sauce, and 1-3 Tbl of water. Mix in 1-5 Tbl of gochugaru.

5 Combine the vegetables and paste. Gently squeeze any remaining water from the cabbage and return it to the bowl along with the radish, green onions and seasoning paste.

6 Mix thoroughly and pack kimchi into a jar leaving 1 inch head space and secure lid.

7 Let it ferment on the counter for 1-5 days.

8 Check kimchi once a day by opening and letting gases escape. Press kimchi down with a wooden spoon to keep submerged.

9 Tast the kimchi each day and refrigerate when the kimchi tastes ripe enough for your liking. Ready to eat right away, but best after another week or two in the fridge.
The Beverly Dillbillies

Best Dill Pickle 1st Place Winner—Bryan Chabrow

things you need

- **6** wide mouth quart jars
- **1 large bunch** fresh dill
- **2-4 lbs** cucumbers (washed & scrubbed)
- **1 - 2** garlic bulbs
- **8 1/2 cups** water
- **2 1/4 cups** white vinegar
- **1/2 cup** pickling spice
- **1 medium** jalapeno pepper
- **1 small** habanero pepper
- **3—6** grape leaves
- **3 Tbl** truffle salt

here’s how

1. Thoroughly wash/dry quart jars and place a layer of dill at the bottom of each.
2. To each jar, add 2-3 garlic cloves, 2 slices of jalapeno, 2 slices of habanero, 1/2—1 grape leaf, and 1/2 tsp of truffle salt.
3. In a large pot, bring water, vinegar, and salt to a boil. Turn off heat and set aside.
4. Tightly load cucumber into jar. Once loaded, pour in the brine, leaving 1/2 inch of head space in each jar.
5. Add lid and ring to each jar, tightening evenly. Leave jars in refrigerator for at least 1 week.
Spicy Garlic, Ginger Dill Pickles

Best Dill Pickle 2nd Place Winner—Jeanne Ackerman

things you need

2 cups white wine vinegar
2 cups water
1/2 cup granulated sugar
2 tsp kosher salt
2 lbs kirby cucumbers

2 garlic cloves, halved
1 inch piece Ginger—peeled, thinly sliced
9 sprigs fresh tarragon (1 per jar)
1 tsp red pepper flake

here’s how

1. Bring vinegar, water, sugar, and salt to a boil, stirring occasionally. Simmer for 10 minutes.

2. Place the cucumbers, garlic, ginger, dill, and red pepper flake in a glass jar (or divide among several if necessary). Pour the brine over the cucumbers.

3. Let cool to room temperature, cover and chill overnight.

Pickles can be chilled up to 3 weeks.
Dill Pickles

Best Dill Pickle 3rd Place Winner—Darrell Fluman

things you need

Use the following quantities for each gallon capacity of your container:

- **4 lbs of 4 inch** pickling cucumbers
- **8 cups** water
- **2 Tbl** dill seed or 4—5 heads fresh or dry dill weed
- **1/2 cup** salt
- **1/4 cup** vinegar (5 percent)
- **One or more of the following:**
  - **2 cloves** garlic (optional)
  - **2** dried red peppers (optional)
  - **2 tsp** whole mixed pickling spices (optional)

here’s how

1. Wash cucumbers. Cut 1/16 slice off blossom end and discard. Leave 1/4 inch of stem attached.
2. Place half of dill and spices on bottom of a clean, suitable container. Add cucumbers, remaining dill, and spices.
3. Dissolve salt in vinegar and water and pour over cucumbers. Add suitable cover and weight. Store where temperature is between 70 and 75 degrees for about 3-4 weeks while fermenting. Temperatures of 55 to 65 are acceptable, but the fermentation will take 5-6 weeks. Avoid temperatures above 80 degrees, or pickles will become too soft during fermentation. Fermenting pickles cure slowly. Check the container several times a week and promptly remove any surface scum or mold. **Caution: If the pickles become soft, slimy, or develop a disagreeable odor, discard them.**

Fully fermented pickles may be stored in their original container for about 4-6 months, provided they are refrigerated and surface scum and molds are removed regularly. Canning fully fermented pickles is a better way to store them.
Carrel Family Pickle Recipe

The Carrell Family

things you need

Some
organic Persian cucumbers

1/4 cup
white wine vinegar

1 3/4 cups
warm water

1 1/2 tsp
Salt

some
organic dill

handful
garlic cloves

some
jalapeno peppers (cut lengthwise)

here’s how

1 Wash cucumbers well and wash jar well in warm water. Place cucumbers in jar.

2 Then pour in handful of garlic cloves and a pack of dill.

3 Add two slices of jalapeno peppers.

4 Make brine with water, salt and vinegar

5 Fill jars with brine.

6 Leave out for 3-4 days.

7 Refrigerate
Garlic Dill Persians

Mary McLaren

things you need

6 – 8
Persian cucumbers

1 Tbl
sugar

1 1/2 Tbl
Kosher salt

1 cup
apple cider vinegar

1 cup
Water

2 cloves
garlic (smashed)

1 Tbl
black peppercorns

2 tsp
dill seed

1/2 tsp
dill seed

1/2 tsp
red pepper flakes

2
bay leaves

handful
fresh dill

here’s how

1 Bring vinegar, water, sugar and salt to boil; cool to room temperature

2 Wash and dry cucumbers, trim away stem end

3 Add garlic, dill seed, peppercorns, red pepper, bay leaves and half of fresh dill to one quart jar

4 Pack cucumbers into jar

5 Pour cooled brine over cucumbers, covering completely

6 Cover with remaining fresh dill and tighten lid

7 Refrigerate for at least 48 hours
Garlic Dill Pickles

Bouquet Veprin

things you need

3 pounds
pickling cucumbers

1 1/2 cup
vinegar

1 1/2 cups
filtered water

2 Tbl
pickling spice

8 cloves
garlic

4 sprigs
fresh dill

1 tsp
red chili flake

here’s how

1. Wash cucumbers.

2. Remove bloom end.

3. Combine vinegar, water and salt in a sauce pan and bring to a boil.

4. Place garlic cloves, cucumbers, sprigs of fresh dill and red chili flakes into the jar.

5. Pour vinegar mixture into jar and cover.

6. Let pickles rest in the refrigerator for at least one week before eating. Enjoy!
Naturally Fermented Weiser Farms Pickles

Melani Shaum

things you need

4 qts
spring water

3/4 cup
Kosher salt

40 (3/4 inch)
Kirby cucumbers (scrubbed)

15 cloves
garlic (diced)

5 Tbl
pickling spices

5 whole
bay leaves

5 small bunches
dill weed

5
carrots (peeled and chopped)

5 small
hot red chilies

here's how

1 To make the brine, bring the water to a boil, add the salt, stir until dissolved. Set aside to cool to room temperature.

2 Sterilize 5 one quart jars. Pack the jars tightly with the cucumbers, so the cucumbers will not float when the brine is added.

3 As the jars are packed, distribute the dill, garlic, pickling spice, bay leaves, carrots and chilies among the five jars.

4 Pour in enough brine to completely cover the cucumbers.

5 Cover the jars loosely with their lids and store on the counter in a cool, dark place for 3-4

6 The pickle jars should then be tightly closed and refrigerated.

Makes 5 quarts
I Can Pickle That!

1st Place:
Pickled Golden Beets
Elise Knebel

2nd Place:
Adam Westman

3rd Place:
Pickled Summer Orchard
Michelle Wasserman

Best Dill Pickle In Beverly Hills

1st Place:
Ron Sasiela

2nd Place:
Classic Lacto-Fermented Dill Pickles
Darrell Fluman

3rd Place:
Adam Westman
Pickled Golden Beets

things you need

2 lbs
golden beets
(boiled, peeled, sliced into cubes)

2 cups
apple cider vinegar

2 cups
Water

3 Tbl
pickling salt

3 Tbl
pickling spice (divided between jars)

here’s how

1. Combine vinegar, water and salt in a small saucepan and bring to a boil.

2. Divide pickling spice between three jars.

3. Pack the beets into the jars and top with hot brine, leaving 1/2 inch headspace.

4. Tap jars gently to remove any trapped air bubbles. If necessary, add more brine to return the headspace to 1/2 inch.

5. Cool jars on counter. Store jars in a cool, dark place. They are ready to eat within 48 hours, but can be kept up to one year.

(recipe modified from Serious Eats)
Pickled Summer Orchard

I Can Pickle That 3rd Place Winner - Michelle Wasserman

things you need

- some fresh peaches
- some fresh plums
- some fresh nectarines
- some dried rose petals
- 2 cups Water
- some dried rose petals
- some dried hibiscus petals
- 1/2 cup apple cider vinegar
- 1/2 cup sea salt
- some tarragon sprigs
Grandpa’s Pickles—
Turnips & Beets
Ephe Eshed

things you need

3 lg
turnips
(washed, cut into 1” strips or 1/2 rounds)

1 small
beet (cut up)

1 head
garlic (peeled)

1 bunch
fresh dill (washed)

1 tsp
white vinegar

1 tsp
pickling spice

1 whole
bay leaf

1 small
dried red hot pepper

here’s how

1 To Make Brine:
   Boil water or use very hot tap water.
   Add 1 round tsp salt per cup of hot water and stir until dissolved. Let cool. For the
   quart jar, make 3 cups brine. Save extra in fridge to top off pickle jar, if needed.

2 Assemble:
   In clean quart jar, pack 1/2 bunch dill, garlic cloves, vinegar, pickling spice, bay leaf
   and red hot pepper.
   Pack turnips and beet so they fit snugly.

3 Top with more dill and add cooled brine to cover. Keep extra brine in the fridge.

4 Place jar in a cool place in the kitchen with a loose fitting top, or wax paper to keep
dust out. Put a shallow dish under pickle jar to catch any liquid that spills over.

5 Keep turnips and beet covered with brine. Add more brine, as needed.

   Turnips are ready in 7 days
   Refrigerate. Use within 2-3 weeks.
Pickled Golden Beets

Ilene Knebel

things you need

1 lb golden beets (peeled, trimmed, sliced to 1/4”)

1 cup rice vinegar

1/2 cup white vinegar

1/2 cup sugar

1 tsp salt

5 all-spice berries (plus a few extra)

1 tsp pickling spice

2 lg sprigs fresh tarragon (1 per jar)

here’s how

1 In a medium pot, place all ingredients

2 Bring to a boil, cover and lower heat to a simmer. Simmer 10 minutes.

3 Remove from heat, uncover and allow to cool completely.

4 Place extra sprig of tarragon in jar. Add pickling spice and extra all-spice berries.

5 Spoon beet mixture into glass jar and seal

6 Store covered in the refrigerator for 7-10 days.

(Recipe modified from A Family Feast)
Chonggak Radish, Shishito Pepper & Ooba Leaf Tsuke-mono (Hand Carved Radish Pickles)

Darrell Fluman

things you need

1/4 cup raw sugar
1/2 cup rice vinegar
3 Tbl mirin
1 Tbl Salt (non-iodized)

4 radishes (sliced & carved into roses)
1 slice ginger
2 shishito peppers (sliced)
8 Ooba leaves (or substitute basil)

here’s how

1. Put sugar, vinegar, mirin and salt into a non-reactive bowl. Whisk until the sugar and salt are dissolved.

2. Slice radishes as thinly as possible

3. Slice the shishito peppers

4. Gather the Ooba leaves like a deck of cards, roll into a tube and slice, chiffonade-style, like you would with basil. Or leave whole.

5. Add radishes, shishito peppers, ginger and Ooba to the marinade and stir. Put the mix in the fridge and let marinate for at least 4 hours.

6. Serve icy cold out of the fridge.

Note: To preserve for shelf stable storage, process in boiling water bath for 15 minutes.
Moroccan Onions

Lauren Mones

things you need

1 Vidalia onions
2 cipollini onions
some curried spice mix
3 carrots
2 Tbl celtic sea salt
some filtered spring water

here's how

1 Place all ingredients in a bowl to mix.
2 Place on counter to ferment for 3 days. Enjoy!
Sun Shielded Dill Pickles

Best Dill Pickle 1st Place Winner—Ron Sasiela

things you need

Place in Each Jar:

6 whole
sun shielded cucumbers
(washed, trim off blossom end)

1/4 oz
fresh shallots (sliced)

3 cloves
garlic (peeled, sliced thin)

2 whole
dry bay leaves

15 whole
black peppercorns

2 drops
Young Living dill oil

Brine:

2 1/4 cups
water

1 3/4 cups
white vinegar

8 Tbl
sugar

5 Tbl
kosher sea salt

here’s how

1 Place cucumbers and other items into clean jars.

2 Heat brine to 250 degrees and pour over filled jars, leaving 3/8” space at top, tighten lid on tightly, allow to cool one hour and then place in refrigerator for three weeks to cure.

3 Shake jars every day for first week to help extract and infuse flavors. For best texture and flavor, use refrigerated jars within four months. Enjoy!
**Classic Lacto-fermented Dill Pickles**

Best Dill Pickle 2nd Place Winner—Darrell Fluman

**things you need**

- **4 lbs**
  - 4-6” pickling cucumbers
- **1 Tbl**
  - dill seed
- **4-5 stalks**
  - fresh dill weed
- **4 whole**
  - grape leaves
- **1/3 cup**
  - salt

**here’s how**

1. Rinse and wipe cucumbers. Cut 1/16” off blossom end and discard. Leave 1/4” of stem attached, if desired.

2. Place 2 grape leaves, 1/2 of dill weed and spices on bottom of a clean, suitable container. Add cucumbers, remaining dill weed, and spices.

3. Dissolve salt in water and pour over cucumbers. Cover with 2 grape leaves. Add a weight or a small bag of brine to keep the contents under the brine.

4. If fermenting in a screw top or bail type closure jar leave the top loose or loosen jar lid 2x daily to prevent pressure build-up and possible jar breakage.

5. Store where temperature is between 70 – 75 degrees for about 1-4 weeks while fermenting. Take out a cucumber and taste it, when the taste and texture is to your liking move the jar to the refrigerator to stop the fermentation.

This is an inexact science due to variability in temperature, your culturing bacteria, and your personal taste preferences. Avoid temperatures above 80 degrees, or pickles will become too soft during fermentation. Fermenting pickles cure slowly. Check the container several times a week and promptly remove surface scum or mold.

**Caution:** The fermenting pickles should have a pleasing odor of dill, garlic and vinegar. If the pickles become soft, slimy, or develop a disagreeable odor, discard them.

Fully fermented pickles may be stored in the original container for about 4-6 months, provided they are refrigerated and surface scum and molds are removed regularly.
Dill Pickles

Michael Fox

things you need

**some**
organic home grown cucumbers

**some**
dill

**some**
Garlic

**some**
distilled water

**some**
vinegar

**some**
kosher salt

**some**
organic grape leaf

**some**
pickling spices:
- red pepper flakes
- cloves
- Cinnamon
- allspice
- dill seed
- bay leaves
- peppercorns
Garlic Dill Pickles

Lauren Mones

things you need

some organic Kirby cucumbers (Rivas Farms)

4 Tbl Celtic sea salt

4 cloves garlic

some fresh dill

1 Tbl dill seed

1 Tbl peppercorns

1 Tbl anise seed

1 Tbl fennel seed

1 Tbl juniper berries

1 pinch Alepppo pepper

1 stick cinnamon

1 grape leaf

some filtered spring water

here's how

1 Put all ingredients in a glass jar to ferment for 5 days. Refrigerate to ferment for another week.
Dill Pickles

things you need

1 lb pickling cucumbers
1 cup water
1 cup white vinegar
1 Tbl salt
1 Tbl dill seed
1/2 tsp dill weed

1/2 tsp mustard seed
1/2 tsp pickling spice
1 tsp garlic (minced)

Some cloves whole garlic
some sprigs of fresh dill

here's how

1 Cut ends off cucumbers. Cut into spears. Place into large glass bowl. Set aside.

2 Mix water, vinegar, spices and salt in saucepan. Bring to a boil on medium-high heat. Reduce heat and simmer 5 minutes.

3 Pour hot liquid over cucumbers in bowl. Cool to room temperature. Pack into jars that have sprigs of dill and halved garlic cloves in the bottom. Ladle liquid over cucumbers. Let cool and then refrigerate.

4 Allow to stand for 3 weeks in refrigerator. Makes 2 pints—or 1 quart
Dill Pickles

Doug LaCombe

things you need

**some**
cucumbers (Gherkin or Kirby)

**some**
dried crushed red chili pepper flakes

**some**
garlic (California Hardneck or Italian Heirloom)

**some**
salt

**some**
dill (Dukat or Tetra varietal)

**some**
organic white vinegar

**some**
yellow and brown mustard seed

**some**
distilled water

here’s how

1. For a 16 oz jar: Inspect, scrub and rinse cucumbers thoroughly, cut off flowering end (appx 1/8”)

2. Clean and dry dill, chop off excess stalk to fit jar

3. Chop garlic into 1/4” square chunks

4. Tightly pack a sterilized jar with cucumbers, 1-2 chopped cloves of garlic, half of a small bunch of dill (4-8 stalks).

5. Add 5-6 mustard seeds

6. Add 1 small pinch of fresh crushed red pepper flakes

7. Make brine by combining 2 parts vinegar, 1 part water, 1/2 tsp sea salt per pint.

8. Smash a garlic clove with the side of a knife, add it to the brine, bring to boil in a non-reactive pot and then simmer uncovered for 5 minutes.

9. Pour brine over packed jar, clean the threads, inspect the jar and seal it.

10. Boiling water bath for 8 minutes or store in refrigerator.
Dill Pickles

Ilene Knebel (Recipe modified from Ball/McCormick Home Canning Guide)

Things you need

1 lb
Pickling cucumbers

1 cup
Water

1 cup
White vinegar

1 Tbl
Salt

1 Tbl
Dill seed

1 tsp
Garlic (minced)

1/2 tsp
Dill weed

1/2 tsp
Mustard seed

Some cloves
Whole garlic

Some
Sprigs of fresh dill

Here's how


3. Pour hot liquid over cucumbers in bowl. Cool to room temperature. Put clove of garlic and fresh dill sprigs in jar. Ladle liquid over cucumbers. Let cool and then refrigerate.

4. Allow to stand for 3 weeks in refrigerator. Makes 2 pints—or 1 quart.
Probiotic Pickles

Michelle Wasserman

things you need

1 lb
pickles

1 oz
pomegranate seeds

3 sprigs
fresh dill

3 sprigs
tarragon

3 sprigs
mint

1 clove
garlic

10 leaves
bay

1/4 cup
coriander seed

1/4 cup
lemon juice

1/2 cup
salt

1 tsp
pepper

1 sprig
lemongrass

3 Tbl
ginger

1/8 cup
spirulina

1/8 cup
chlorella
Grandpa’s Pickles

Ephe Eshed

things you need

1 1/2 lb
pickling cucumbers or small Persian cucumbers
(washed, blossom end cut)

1 head
garlic (peeled)

1 bunch
fresh dill (washed)

1 tsp
white vinegar

1 tsp
pickling spice

1 leaf
bay

1 small
dried red hot pepper

here’s how

1  To Make Brine: Boil water or use very hot tap water.

2  Add 1 round tsp salt per cup of hot water and stir until dissolved. Let cool.

3  For the quart jar, make 3 cups brine. Save extra in fridge to top off pickle jar, if needed.

4  Assemble: In clean quart jar, pack 1/2 bunch dill, garlic cloves, vinegar, pickling spice, bay leaf and red hot pepper. Pack cucumbers so they fit snugly.

5  Top cucumbers with more dill and add cooled brine to cover. Keep extra brine in the fridge.

6  Place jar in a cool place in the kitchen with a loose fitting top, or wax paper to keep dust out. Put a shallow dish under pickle jar to catch any liquid that spills over.

7  Keep cucumbers covered with brine. Add more brine, as needed.

8  Pickles are ready when they turn yellowish, losing the bright green color, 4-5 days. Refrigerate. Use within 2 weeks.
2016 Winning Recipes

I Can Pickle That!

1st Place:
Pickled Chayote
Bouquet Veprin

2nd Place:
Adam Wetsman

3rd Place:
Jerry Madison

Best Dill Pickle In Beverly Hills

1st Place:
Michael Fox

2nd Place:
Adam Wetsman

3rd Place:
Ron Sasiela
Pickled Chayote
I Can Pickle That 1st Place Winner - Bouquet Veprin

things you need

3 pieces
Chayote
(Pitted and Cut Into Thin Slices)

4 pieces
Red Sweet Peppers (Sliced)

2 cups
Vinegar

1 Tbl
Salt

1 cup
Sugar

3 pieces
Star Anise

5 pieces
Ginger
(Sliced and Cut Into Thin Strips)

1 tsp
Whole Black Peppercorns

2 cups
Water

here’s how

1 In a saucepan combine all ingredients, except for the chayote and red sweet peppers. Bring to a boil for 5 minutes.

2 Place sliced chayote and red sweet peppers in a sterilized jar.

3 Pour the hot pickling mixture into the jar, making sure that all the vegetables are covered with the pickling liquid. Cover and refrigerate for a day.
Baby Zucchini with Garlic, Dill, Jalapeno & Ginger
I Can Pickle That 2nd Place Winner - Jerry madison

things you need

1 1/4 lb
Baby Zucchini

1 oz
Ginger Juice
(Cold Pressed)

1 1/2 tsp
Pickling Spices

1/4 medium
Jalapeno
(Cut Into Slices)

1/4 bunch
Fresh Dill

3 slices
Fresh Ginger—1/8" - 3/4"
(Peeled)

Brine:

12 oz
Distilled Water

1 Tbl
Morton’s Salt

here’s how

1 In a quart container, place 1/3 of the dill on the bottom.

2 On top of the dill, place 1/3 of the garlic slices, 1/3 of the ginger, and 1/3 of the jalapeno

3 Place baby zucchini upright for the first layer and put in 2/3 of the remaining dill then 2/3 of the garlic, ginger and jalapeno, plus 2/3 of the remaining pickling spices.

4 Add another layer (standing upright) of the baby zucchini. Fill jar with extra zucchini if needed, putting them in sideways is ok.

5 Add the remaining dill, garlic, jalapeno, ginger and pickling spices.

6 Add the ginger juice (1oz)

7 Add the brine (water & salt) to 1/4 inch of the top

8 Seal tight and shake well. Cover and put container in a cool dark place for 5 days.

9 Open jar for 15 minutes, reseal & refrigerate. Ready to eat the next day.
Dill Pickles

Best Dill Pickles in Beverly Hills—1st Place Winner—Michael Fox

things you need

**hot brine:**

3 cups
Water

2 cups
White Vinegar

1 sprig
Fresh Dill Weed

2 cloves
Garlic

2 quarts
Water

1 Tbl
Pickling Spice

1
Grape Leaf

5-6 medium
Cucumbers

here’s how

1. Quart size wide mouth canning jars, sterilized, cooled.
2. Bring the brine ingredients to a boil.
3. Fill the jars with the 4-6 whole cucumbers first and then smaller ones on top.
4. Add garlic, dill, pickling spices and a grape leaf.
5. Fill jars with brine and place lids on top and hand tighten.
6. Place jars in boiling water bath for 15 minutes. Water should cover tops of jars.
7. Remove from water bath and let stand for 24-48 hours before storing.
8. Store a minimum of 4-6 weeks before enjoying.
Bread and Butter Pickles

Best Dill Pickles in Beverly Hills—2nd Place Winner—Adam Wetsman

things you need

liquid:

3 cups Sugar
3 cups Apple Cider Vinegar
2.5 cups Water
1.5 tsp Salt
1.5 tsp Celery Seed

1 Tbl Mustard Seed
2 Tbl Pickling Spice

Pickles:

4 lbs Pickling Cucumbers
(Cut Into 1/4 “ Slices)

here’s how

1. Combine liquid ingredients and bring to a boil.
2. Add cucumbers and bring to a boil. Once boiling, cook for 90 seconds.
3. Fill pint jars with pickles and brine.
4. Process in bath for 10 minutes, beginning timing when bath starts to boil.
Dill Pickles

Best Dill Pickles in Beverly Hills—3rd Place Winner—Ron Sasiela

things you need

each jar:

6 whole
Cucumbers
(Trim Off Blossoms)

1/4 oz
Fresh Shallots (Sliced)

3 cloves
Garlic (Sliced)

20 sprigs
Fresh Dill

3
Cloves (Cracked)

2
Dry Bay Leaves

15 whole
Black Peppercorns

2 drops
Dill Oil

brine:

2 1/4 cup
Water

1 3/4 cups
White Vinegar

8 Tbl
Sugar

5 Tbl
Kosher Salt

here’s how

1 Heat brine to 205 degrees and pour over filled jars, leaving 3/8" space at top, screw top on tightly

2 Allow to cool and then place in refrigerator for 5 weeks.

3 Shake jars every day for first week to help extract and infuse flavors.
2015 Winning Recipes

I Can Pickle That!
1st Place:
Giardiniere
Melani Shaum

2nd Place:

3rd Place:

Best Dill Pickle In Beverly Hills
1st Place:
Best Dill Pickle In Beverly Hills
Beverly Hills 4H Club

2nd Place:

3rd Place:
Giardiniere
I Can Pickle That Winner - Melani Shaum

things you need

1
Red Bell Pepper
(Seeded and Diced)

1/2 medium
Onion (Thinly Sliced)

1 1/4 c small
Cauliflower Florets

1 1/4 cup
Carrots (Thinly Sliced)

1 cup
Celery (Thinly Sliced)

2
Garlic Cloves (Minced)

3
Serrano Chilies

2 cups
Distilled White Vinegar

1/4 cup
Sugar

1 Tbl
Whole Yellow Mustard Seed

1 1/2 tsp
Dried Oregano

1/4 cup
Extra Virgin Olive Oil

here’s how

1 In a saucepan, bring the vinegar, sugar and salt to a boil. Add the serrano chiles and cook until the green color starts to dull, about 4 minutes. Remove from heat and allow to cool.

2 When cool, slice the chilies into 1/4” rounds. Retain the vinegar.

3 In a mixing bowl, combine the vinegar, chilies and all the remaining ingredients. Allow to marinate 1-2 days and store in airtight jars in the refrigerator up to 2 weeks.

Recipe adapted from “Tasting Table”
Best Dill Pickle In Beverly Hills -
Quick Fresh-Pack Dill Pickles
1st Place Winner—Beverly Hills 4H Club

things you need

8 lbs 3-5”
Pickling Cucumbers

2 gallons
Water

1 1/4 cup
Canning or Pickling Salt

1 1/2 quarts
Distilled White Vinegar (5%)

1/4 cup
Sugar

2 quarts
Water

2 Tbl
Pickling Spice

3 Tbl
Whole Mustard Seed (1-2 tsp per jar)

14 heads
Fresh Dill (1 1/2 per pint jar) OR
4 1/2 Tbl Dill Seed (1 1/2 tsp per pint jar)

Yield: 7-9 pints

here’s how

1 Wash cucumbers. Cut 1/16” slice off blossom end and discard, but leave 1/4” of stem attached.

2 Dissolve 3/4 cup salt in 2 gallons of water. Pour over cucumbers and let stand 12 hours. Drain.

3 Combine vinegar, 1/2 cup salt, sugar and 2 quarts of water. Add mixed pickling spices tied in a clean white cloth. Heat to boiling. Fill jars with cucumbers.

4 Add 1 tsp mustard seed and 1 1/2 heads fresh dill per pint.

5 Cover with boiling pickling solution, leaving 1/2 inch headspace. Adjust lids and process according to USDA guidelines.

This recipe was adapted from the “Complete Guide to Home Canning”

Other informative reference is “Principles of Home Canning”
2013 Winners
2013 Winning Recipes

I Can Pickle That!

1st Place:
- Pickled Spaghetti Squash
- Bouquet Veprin

2nd Place:

3rd Place:

Best Dill Pickle In Beverly Hills

1st Place:
- Chris Keith

2nd Place:
- Pertcheck Kosher Dills
  - Melani Shaum

3rd Place:
- Dill Pickle Recipe
  - Sharon Christie
Pickled Spaghetti Squash

I Can Pickle That Winner - Bouquet Veprin

things you need

1 large
Spaghetti Squash
(Halved lengthwise, seeds removed)

1 cup
Vinegar (5% acidity)

2
Carrots, peeled & Julienne

1/4 cup
Lemon Juice

4
Green Sweet Peppers, Julienne

1 tsp
Salt

4 cup
Water

3 pieces
Ginger Root, Julienne

1 cup
Sugar

here’s how

1. Preheat oven to 350 degrees. Place squash in a baking dish, cut side down and cover with aluminum foil. Bake squash until easily pierced with the tip of a knife, 45 to 50 minutes.

2. Holding squash over a medium bowl, use fork to scrap the cooked spaghetti squash flesh into strands. Let it cool.

3. Stir the vinegar, sugar, lemon juice, salt and water into a saucepan. Bring to a boil for 5 minutes.

4. In a bowl, mix spaghetti squash, carrots, ginger, sweet peppers. Transfer mixture to a clean, dry jar with lids.

5. Pour the vinegar mixture into the jars, making sure the vegetables are completely submerged in liquid. Allow the vegetables to marinate in the liquid at least 1 day before using. Store in refrigerator.
Best Dill Pickle In Beverly Hills

1st Place Winner—Chris Keith

things you need

6 lbs
Pickling Cucumbers

1 cup
Kosher Pickling Salt

3 2/3 cups
Distilled White Vinegar (5%)

1 Tbl
Sugar

2 cloves per jar
Garlic

2 leaves per jar
Grape Leaves

1 Tbl
Pickling Spice

to make pickling spice:
equal amounts of the following:
Yellow & Brown Mustard Seeds
Allspice
Cracked Cassia
Bay Leaves
Dill Weed
Cloves
Ginger
Tellicherry Peppercorns
Star Anise
Coriander
Juniper Berries
Mace
Cardamom
Sanaam Red Peppers

here’s how

1. In a large bowl, combine 3/4 cups of the salt with 1 gallon soft or distilled water and dissolve. Add cucumbers and let sit for 6 hours at room temperature. Drain & rinse well.

2. In pot, combine the vinegar, 4 cups soft or distilled water, the sugar, and the remaining 1/4 cup salt. Bring to a full boil.

3. Pack jar starting with 1 clove garlic, cucumbers to fit snugly, 2 grape leaves, dill weed, and 1 more clove garlic. Ladle the hot vinegar mixture into the jar leaving 1/2” headspace. Wipe rim and place lid and ring (finger tight). Place jars into canning pot, covered by at least 2 inches of water. Bring water to 180 degrees for 30 minutes. Remove, place on folded towel, and do not disturb for 12 hours. After 1 hour, check that the lids have sealed. Refrigerate.
Pertcheck Kosher Dills
2nd Place Winner—Melani Shaum

things you need

1 gallon
Spring Water

3/4 cup
Kosher Pickling Salt

2 Tbl
Pickling Spice

4 pieces
Bay Leaves

1 large bunch
Dill

3
Carrots, Peeled, Chopped

6 small
Red Chilis

here’s how

1 Make the brine. Mix salt and water, bring to a boil, cool to room temperature.

2 Sterilize two 1 1/2 quart jars

3 Pack the jars tightly with cucumbers. Distribute the garlic, pickling spice, bay leaves, dill, carrots and chilies between the jars and among the cucumbers.

4 Pour in enough brine to cover the cucumbers. Cover the jars loosely and store in a cool dark place at room temperature. Refrigerate 3-4 days depending on fermentation and tighten lids.
Dill Pickle Recipe

3rd Place Winner—Sharon Christie

things you need

**4-6 whole**
Kirby Cucumbers, Stems Removed, Washed, Dried

**20 oz**
Filtered Water

**2 Tbl**
Kosher Pickling Spice

**2 Tbl**
Pickling Spice

**5 cloves**
Garlic

**6 sprigs**
Fresh Dill

**2**
Serrano Red Chilies

here’s how

1. Place filtered water in stainless steel pot.
2. Add kosher pickling spice
3. Heat water to a boil and set aside
4. Take rinsed and cleaned jar, cap and lid, pour half of liquid in jar, add 1 tablespoon of pickling spice
5. Place pickles packed tightly upright into jar, place garlic in between pickles
6. Place sprigs of dill in between pickles and on sides for enhanced flavor profile
7. Place red Serrano chili on each side of jar for decoration also flavor enhancement
8. Add 1 Tbl of pickling spice to top, add remaining salt brine to cover pickles up to 1/2" of neck
9. Store in controlled temperature near 72-74 degrees out of direct sunlight
10. Cover with a square of cheesecloth to allow breathing and for the gasses to escape from the fermentation process. Allow to process, taste after 6 days.
11. Each day, check jars and turn. Make sure pickles are always submerged.
12. Place in refrigerator with lid and cap screwed firmly, not too tight, label with the name, date and ingredients.