



Sun Pickles

Gallon jar

Enough cucumbers to pack into jar. Under 4" are the best and can cut in half if thick. Trim off both ends.

White vinegar

Water

1/4-1/3 cup kosher salt

2 tsp peppercorns

1 tlb mustard seeds

Fresh dill or 1-2 tlb dried dill

Fresh or dried chile peppers/flakes

3-6 cloves garlic smashed or cut in pieces

1/2 onion cut in slices

Pickle crisp (You don't have to use. I just do to make sure stay crisp. I have made without.)

Pack the cucumbers in the jar snugly alternating with the spices, onion, pepper, and garlic (layers). I have also just put all seasonings on bottom and packed the cucumbers on top. Just looks a little prettier in layers. Add salt, pour in vinegar to fill jar half way and fill rest of way with water leaving 1" on top. Put on lid and shake to mix. Loosen lid slightly and place in sunny spot outside (pressure can build in jar). Leave for at least 3 days. Taste. Refrigerate if happy with flavor. Leave out longer until sour enough.

This recipe was given to me years ago and it did not have any measurements. It was a handful of this and thrown in a bunch of that. I tried to get close to what I put in and you can adjust to your taste. The original recipe called for a cup of salt and that was way too much. Leave out the peppers if you don't like spicy.

- [] Fresh ingredients taste better to me but the dried work also.

*This not an approved method of canning. Make at your own risk. 🙄

From: Carolyn Hansen