

## JONES VALLEY TEACHING FARM

# GARDEN PICKLES

**MAKES:** enough for THREE 8 oz. jars

## INGREDIENTS:

- ⇒ 2-3 cucumbers, cut into spears or rounds
- ⇒ 1 c. water
- ⇒ 1 c. vinegar
- ⇒ 1 Tbsp. salt
- ⇒ 1 Tbsp. sugar
- ⇒ Spices and herbs, to taste (garlic, dill, mint, jalapeños, cayenne, mustard seed, pepper, caraway, thyme, oregano, etc.)



## INSTRUCTIONS:

1. Cut cucumbers into slices or spears.
2. Place desired herbs and spices into the jars.
3. Pack the cucumbers into the jars, making sure there is a ½ inch of space from the rim of the jar to the tops of the vegetables.
4. Combine water, vinegar, salt and sugar in a bowl\*\*. Stir to dissolve salt and sugar.
5. Pour liquid into jars so that all cucumbers are covered, filling the jar to within ½ inch of the top.
6. Place lid on the jar. Refrigerate for 1-4 days – the longer you wait, the more flavorful your pickles will be! Open and enjoy!

\*\*If an adult is present, you can heat this mixture on the stove until it comes to a boil. This will cause the salt and sugar to dissolve more quickly and allow the pickles to absorb all the flavors better. If you heat this “brine” then you should wait until it cools to room temperature before pouring over your cucumbers.

