Chef in the Garden
House Brined Pickles
9/25/09
Makes 6 lbs
Recipe courtesy of Chef Allison Sasna of DC Central Kitchen’s Fresh Start Catering

Ingredients
6 lbs. Cucumbers – Sliced ½ inch on a bias
¾ cups Kosher Salt
½ cups White Sugar
5 cups Vinegar
24 cloves Garlic
2 bunches Fresh Dill
1 cup Dry Dill
8 cups Water

Chef’s Notes
Can be kept up to 1 month.

Directions
1. In large container, mix vinegar, salt, and sugar until salt and sugar dissolve.
2. Slice cucumbers. Add to a large bucket.
3. Add in spices and garlic.
4. Add water to vinegar mixture and pour over cucumbers.

USDA
United States Department of Agriculture