



JERSEY TASTES!

RECIPES

Jersey Fresh Pickles

INGREDIENTS

SIZE: 1 Jar

- 3 Tbsp. white vinegar
- 5 sprigs of fresh dill
- 2-4 cloves garlic
- 2 to 4 pickling cucumbers (as many as will fit in the jar)
- 3/4 Tbsp Sea Salt
- filtered water (enough to top off the jar)
- 20 black peppercorns (optional)

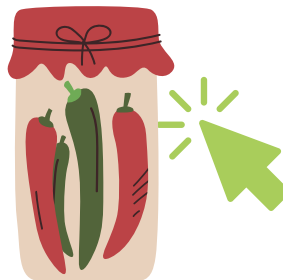
DIRECTIONS

- 1 Cut pickles into discs, spears, or sandwich slices and add to the jar with all ingredients except water.
- 2 Once everything is in the jar, fill to the very top with distilled or filtered water and screw the lid on very tightly.
- 3 Shake the jar up to distribute flavors and leave on your countertop for 12 hours.
- 4 Shake again and turn upside down for another 12 hours, making sure the lid is screwed on tightly to avoid leakage.
- 5 After pickles have sat, your pickles are ready.
- 6 Store in refrigerator and enjoy within 2 weeks for maximum freshness.

Teacher Resources

Lesson Ideas

Preserving the Powerful
Pepper Grade 3 - 5



Read Along

