

# SPICY FERMENTED DILL PICKLES

*Yield: 1 quart*

*Prep Time: 30 minutes*

*Fermentation Time: 5-10 days*

## Ingredients

- 1 pound pickling cucumbers (kirby cucumbers work best)
- 2 cups filtered water
- 1 tablespoon kosher salt (non-iodized, for fermentation)
- 3 cloves garlic, smashed
- 1 small fresh red chili pepper, sliced (or 1 teaspoon red pepper flakes)
- 2 sprigs fresh dill
- 1 teaspoon dill seeds
- 1 teaspoon mustard seeds
- 1 teaspoon black peppercorns
- 2 bay leaves

## Equipment

- 1 wide-mouth quart-sized glass jar
- Fermentation weight (or a smaller jar to act as a weight)
- Clean kitchen towel or paper towel
- Rubber band or jar ring



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## Directions

- Prepare the Brine:
- In a medium bowl, dissolve the kosher salt in filtered water. Set aside.
- Prepare the Cucumbers:
- Wash the cucumbers thoroughly and trim off the blossom end (this helps prevent soft pickles).
- Leave whole or slice into spears or rounds, depending on your preference.
- Pack the Jar:
- Place the garlic cloves, chili slices, dill sprigs, dill seeds, mustard seeds, black peppercorns, and bay leaves at the bottom of the jar.
- Pack the cucumbers tightly into the jar, leaving about 1 inch of headspace at the top.
- Add the Brine:
- Pour the brine over the cucumbers until they are completely submerged. Leave about 1 inch of headspace at the top of the jar.
- Place a fermentation weight or small jar inside to keep the cucumbers submerged under the brine.
- Cover the Jar:
- Cover the jar with a clean kitchen towel or paper towel and secure it with a rubber band or jar ring. This allows airflow while keeping dust and bugs out.
- Ferment:
- Place the jar in a cool, dark place (65-75°F) for 5-10 days. Check daily to ensure the cucumbers stay submerged and skim off any surface scum if needed.
- Taste-test after 5 days to check for your preferred level of tanginess.
- Store:
- Once the pickles reach your desired flavor, remove the weight and secure a lid on the jar.
- Store in the refrigerator, where the pickles will continue to develop flavor slowly. They will last for several months.



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## Variations

- Lemon-Dill Pickles:
- Add 3 thin slices of lemon and omit the chili for a bright, zesty flavor.
- Smoky Chipotle Pickles:
- Replace fresh chili with 1 teaspoon ground chipotle powder for a smoky kick.
- Herb-Infused Pickles:
- Add a sprig of fresh thyme or rosemary alongside the dill for an herby twist.
- Garlic-Lovers Pickles:
- Double the garlic cloves for a bold, savory flavor.
- Golden Turmeric Pickles:
- Add 1/2 teaspoon ground turmeric for vibrant, earthy pickles.
- These Spicy Fermented Dill Pickles are the perfect addition to sandwiches, burgers, or a simple charcuterie board. Packed with probiotics and bold flavors, they're as good for your gut as they are for your taste buds!

