

INGREDIENTS



1 Gallon
Fermentation Jar

Lid with Airlock

Fermentation Weight

Adhesive Thermometer

4 oz Packet of Sea Salt

Pop Cultures
Pickle Spice

1 Black Tea Bag

YOU WILL NEED:

20-25 small Pickling
Cucumbers

Fresh Ingredients to
customize your Pickles,
like fresh Dill, Garlic
Cloves, and Peppers.

Filtered Water



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FERMENTED PICKLE

MAKING KIT



Fermenting Instructions

Plus Tips for Best Results



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PREPARATION



CLEANING EQUIPMENT AND PREPPING INGREDIENTS

To create a sterile environment to ferment, you'll want to make sure you thoroughly clean all of your equipment prior to first use.

For best results, use organic pickling cucumbers. When using organic cucumbers, give them a light rinse, no need to thoroughly wash unless there is visible dirt on the surface, as any natural bacteria on them will aid in the fermentation process.

DIRECTIONS



- 1 Trim the blossom side of your cucumbers. To help the pickles maintain a snappy texture, optionally chill them in ice water for 20 minutes before transferring to the jar.
- 2 Add 4 tablespoons of salt, about half the packet, to 64 oz. of fresh, non-chlorinated water and mix until the salt has dissolved. This will make the brine for our pickles.
- 3 Remove the cucumbers from the ice bath and transfer them into your clean fermentation jar. Add the tea bag and the packet of pickling spice, along with any fresh ingredients you have on-hand to enhance your pickles the way you want them! Consider a handful of fresh dill, 8-10 garlic cloves, or some chopped peppers for a spicy kick.

- 4 Place your fermentation weight into the jar atop your ingredients. Pour your brine into the jar to cover. Top with additional water if needed to ensure that everything is fully submerged, creating an anaerobic environment.
- 5 Cover the jar with the lid and assemble your airlock. Make sure you've filled the airlock with water up to the fill line before affixing it to the lid. Place the stick-on thermometer onto the side of the jar to help monitor the temperature during fermentation.
- 6 Let ferment at room temperature and out of direct sunlight for at least 3 days. You will notice that the brine will turn cloudy during this time, and the cucumbers will turn a darker shade of green. Taste the pickles after 3 days, and determine if you like their sourness and texture. If you'd like them to be more sour, let them ferment for another day or two before sampling again.
- 7 Once the pickles have reached your desired flavor and texture, transfer to clean jars and move into your refrigerator. The pickles are now ready to enjoy and will keep in the refrigerator for up to 2 months.

STORAGE TIPS

- Keep your fermentation jar in a low activity place, away from food prep, trash and plants.
- Always keep your fermentation jar at room temperature, between 68-85 degrees fahrenheit.
- If the fermentation jar is sitting on a surface that can get cold, like a countertop, put a towel or cutting board down for insulation.

To watch an instructional video for this kit visit [PopCultures.Co](https://www.popcultures.co)