

Pickling

Pickle Mix Ingredients

- ½ cup coarse salt
 - 1-2 cup of white distilled vinegar
 - Thinly sliced green bell pepper or hot pepper
 - 1 small ginger, cut into strips
 - 5 cloves garlic thinly sliced
 - 1 onion, thinly sliced
 - ½ teaspoon of local tumeric powder
 - Citric acid
- * For 2 lb of cucumber

Procedure

1. Wash cucumber with chlorinated water
2. Use soft water
3. Cut the blossom end and cut into 4 pieces
4. Soak in ice water mixed with 2-3 fl oz of lime 2-3 hrs to overnight
5. Make the pickling mixture except for citric acid and sodium benzoate
6. Fill in sterilized jars with cucumber
7. Pour hot pickling mixture
8. Seal the container

Ready-to-Use Pickle Mix

1. Prepare 1(4) lb of cucumber
2. 1(4) to 1 and ½ (6) teaspoon of pickle mix
3. 1(4) L of drinking water
4. ½ (2) to 1(4) cup of white vinegar
5. ¼(1) to ½ (2) cup of with sugar
6. 3(5) to 5(7) cloves of thin sliced garlic
7. ½ (2) thin sliced onion
8. Hot pepper

Caution !

1. Use soft water
2. Use fresh spices
3. Use white vinegar
4. Use preservatives to extend shelf-life
5. Sterilize the packing jars
6. Use plastic or glass utensils
7. Remove the softening enzyme source (the blossom end of cucumber)