



Chef in the Garden

House Brined Pickles

9/25/09

Makes 6 lbs

Recipe courtesy of Chef Allison Sosna of DC Central Kitchen's Fresh Start Catering

Ingredients

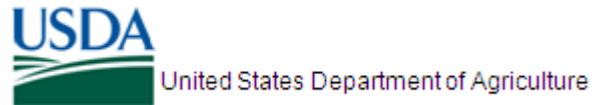
6 lbs. Cucumbers – Sliced ½ inch on a bias
¾ cups Kosher Salt
½ cups White Sugar
5 cups Vinegar
24 cloves Garlic
2 bunches Fresh Dill
1 cup Dry Dill
8 cups Water

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.



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