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## ***Marjie's Dill Pickles***

### ***Ingredients:***

***(Makes 1 gallon)***

- 5 lbs of small cucumbers (~ 15 cups)
- 2 – 3 coarsely chopped fresh garlic cloves
- 2 – 3 tbsp brown or yellow mustard seeds
- Several sprigs of fresh dill (I like to include 1 or 2 flowering heads)
- 5 tbsp sea salt
- 6 – 8 cups of purified water (chlorinated water will kill the good bacteria)

### ***Preparation:***

1. Clean the Picklemeister jar with warm soapy water (do not use a sterilizing solution, it may kill the good bacteria and not allow for proper fermentation).
2. Wash the cucumbers with a vegetable brush using cool water. Using a pin or small knife poke the cucumbers several times (this allows for proper fermentation).
3. Layer the cucumbers, garlic, dill, and mustard seeds in the jar. Pack them tightly and place the spacer cap upside down on top of the cucumbers. Leave a ½ inch space between the spacer cap and the brim of the jar.
4. Make the brine by mixing the water and sea salt until the salt is fully dissolved.
5. Pour brine into the jar until the cucumbers and spacer cap are fully covered. Extra water may be added if needed.
6. Screw on the main lid, fill the air lock with water up to the marks on the sides, and insert the air lock into the rubber stopper on top of the main lid.
7. Set the jar on a plate or shallow pan to catch any overflow during fermentation (this is normal).
8. Allow to set on a counter out of direct sunlight for 10 days. Do not open the jar before hand.
9. After 10 days transfer the pickles and brine to a clean glass 1 gallon jar or 4 quart jars. They will keep in the refrigerator for several months. Remember these are a living food, only use a clean fork or tongs to serve pickles. Enjoy!