

Baba's Lazy Fermented Pickles



Hello Poopchik!

Baba is hearing too many complaint about burning fingers cooking these days. People want Old Country taste with New Country convenience. Oi yoi yoi!

You probably used to hearing pickle call огірки, ohirky. These easier pickles Baba show you, are more properly call соління, salted, because they work by fermentation more than high heat. Also, your house will not smell like vinegar for days.

To tell truth, Baba don't so much enjoy spending day sweating in hot kitchen no more. Because you are curing with salt instead of vinegar, these pickle have more mellow taste with depth of flavour.

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Soak 5 lbs. small, unwaxed cucumbers in cold water. Do not scrub or they will get naked. Cut tiny sliver off ends to help absorb brine.

Rinse one gallon or four quart jar with boiling water. No need to do this submerging in huge canning vat you hate so much. Since Baba drop her false teeth in there, she is grateful. Pickled teeth was fun at Halloweenie!

Stuff cucumbers in jar vertical along with peeled garlic cloves and fresh dill. Leave them tiny bit breathing room to absorb briny deep. Most

pickle failure is due to cramming them in, like you do with your foot when you find designer shoe on sale.

Boil water with your pickling salt. Can also be kosher or coarse salt. Just no table salt, because iodine make your pickle sepia tint. No one will touch brown pickle with bare hand, believe Baba.

Baba no longer have well, so she drive out to friend's place for well water. Makes big difference in flavour! Water straight from earth have some kind of vitamin, haven't been discovered yet.

Pour this brine over pickle to about 3/4" from top of jar.

Drop in your pickling spice and/or peppercorns. Depend if you like taste of mixed spice. This spice may include coriander and mustard seed, ginger, cardamom, chili pepper, cinnamon, clove, mace, ginger, etc. Baba enjoy just peppercorns and sprinkle of chili flake.

Baba Trick: pour 1/4" olive oil at top. Make sure no pickle protrude through liquid, or will get moldy.

Baba Trick #2: add crust of real rye bread to top of jar. This will speed fermenting. Not necessary, but very Old Country.

Baba Trick #3: if you like special sour taste, substitute kapusta (sauerkraut) juice for 1 cup of brine.

Baba Trick #4: add tablespoon sour salt. This is citric acid, powder made from lemon.

Baba Trick #5: add chunk of horse radish instead of chili pepper, for hot hot hot!

These pickles will cure in dark, warm place after 5-7 days. Lift lid to off-gas daily. Stick jar in cupboard or put towel over top. Baba write herself note and stick to kid's forehead.

Refrigerate!

Once pickles are ferment how you like taste, you can transfer to smaller jars. **Strain out spices and put in jars with kvas, juice.**

Is normal for garlic to turn greeny or blue while pickling. They is holding their breath. You would turn blue, too.

Kvas can also be used as base for borshch or to drink straight up for hangover! If you are terrible person, you could give out pickle or kvas as Halloweenie treat.

About mold: if is white film, just scoop out. If furry and green or orange, uh oh. This is not fashion statement. You didn't submerge pickles deep enough under liquid. Throw out and do over.

Ingredients:

- Small cucumbers, unwaxed, 5 lbs.
- Pickling salt, 1 cup
- Water, 1 gallon. Spring or well water, if you can get
- Clean Jar, 1 gallon or 4 quarts. Sealer not necessary
- Organic garlic, 8 large cloves
- Black peppercorns, 8
- Fresh dill weed heads, 4. With flowers and seeds
- Olive oil, 1/4 cup

Optional:

- Rye bread crusts
- Pickling spice, 1 tbsp.
- Sour salt (citric acid), 1 tbsp.
- Horse radish root, 1 medium, scrubbed
- Sauerkraut juice, 1 cup. Substitute for one cup of brine
- Chili flakes, 1 tbsp.

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