

Half Sour Digestive Pickles

INGREDIENTS

- 6 Kirby cucumbers (about 2-3 pickles per each 24oz wide mouth Mason jar)
- 4-6 cloves garlic, roughly chopped
- 4-6C water
- 1/4C sea salt
- 1/4tsp all spice
- 1/2tsp black peppercorns
- 1/2tsp coriander seed
- 1/2tsp mustard seed
- 3 bay leaf
- 1/4tsp burdock root
- 2 cinnamon sticks (one for each jar)
- Dill (to taste or a couple sprigs in each jar)

1. Completely sterilize mason jars.
2. Heat water over stove top and add salt. Stir occasionally over medium heat until salt dissolves completely.
3. Meanwhile, place cucumbers in jar. I used about 2-3 cucumbers in each jar and filled 4 64-oz jars.
4. Mix all spices together in a bowl (not including cinnamon stick) until well combined. You can also use a spice grinder.
5. Equally disperse seasoning mixture into each jar.
6. Fill each jar with brine (water and salt mixture) until pickles are covered with water.
7. Add a cinnamon stick and a few sprigs of dill to each jar.
8. Screw on lids and wipe jars with towel until dry.
9. Allow jars to cool to room temperature and then place in refrigerator for 4 days.
10. Remove from fridge and enjoy!