

Pickling Brine

Ingredients

1-L filtered water
35g good quality salt

Instructions

I boil my kettle and let cool 20 minutes. Then add the salt and stir and let cool.

Depending on how many jars of fermented pickles you want to make you will need to adjust how much brine you need. It is best to have more brine than you need, so I usually make a gallon at a time.

4-L (gallon) of brine 140g of salt. This way you can pack your pickling cucumber and any other yummy bits you want to add and fill up with brine.

I usually do pickles in 5 X 1-L jars at a time. The gallon of brine is just about perfect for this amount of jars.