



## **Pickling Cucumbers**

By Britta Gädtke

### **Ingredients**

- 1,300 grams (2.8 pounds) of cucumbers, preferably smaller ones
- 225 grams (0.5 pounds) of shallots, either two smaller ones or one very large one
- 5 large garlic cloves
- 1 bunch of fresh dill
- 1 bunch of dill flowers
- 500 milliliters (2 cups) of white wine vinegar
- 500 milliliters (2 cups) of water
- 190 grams (0.75 cups) of sugar
- 50 grams (1.76 ounces) of salt
- 2 teaspoons of yellow mustard seeds
- 0.5 teaspoons of brown mustard seeds
- 5 bay leaves
- 10 grains of coriander seeds
- 10 black peppercorns
- 5 cardamom pods

### **Directions**

Scrub the cucumbers thoroughly with a vegetable brush, dry them, and arrange them tightly in clean, preferably sterilized, canning jars. Peel and coarsely chop the garlic and shallots, and distribute them evenly among the jars.

Pluck the dill flowers from the stems, and distribute them among the jars. Likewise, place a bay leaf in each jar. Chop the dill.

In a saucepan, bring the vinegar, salt, sugar, water, mustard seeds, pepper, dill, coriander, and cardamom pods to a boil. Remove the mixture from the heat, and pour it into the jars while still hot.

Close the jars tightly with screw caps or with canning lids, rubber rings, and clamps. Then, in a canning machine or in a pot filled with water, process the jars for 35 minutes at 90°C/194°F. Then, allow them to cool at room temperature. If using canning jars, do not remove the metal clamps until the jars have cooled completely.

The jars should now be stored on the pantry shelf for some time. The cucumbers taste best when they have steeped for at least six weeks.

This recipe is a part of a series on canning and preserving created by Britta Gädtke / [www.glasgefluester.de](http://www.glasgefluester.de) for STILLSTAND, a digital zine from the Goethe-Institut with the sole purpose of exploring instances of stagnation across cultures. More at [www.goethe.de/standstill](http://www.goethe.de/standstill).