



LEIM PRICE/THE NEWS TRIBUNE

At the Duris Cucumber Farm's roadside stand on River Road, Kim Goetz adds a grape leaf to top off a jar of Duris' Cold-Pack Refrigerator Dills.

## Pickles

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the grape leaf to make a sort of nest inside the jar.

Next comes a slice of onion. Goetz advises against using Walla Walla sweet onions – not enough flavor, she said.

She selects the largest cucumbers and washes them. Leaving the stem end alone, she takes a small slice off the blossom end of the cucumber "to open it up, so it can draw in the flavorings."

She then arranges the largest cucumbers around the outer edges of the jar. For added color, she wedges a piece of red and yellow pepper in between the cucumbers and jar.

To add a little heat, she includes one dried red pepper, sliding it down the side of the jar, and tosses a few slices of fresh jalapeño in the hollow center of the jar.

Next come the garlic cloves, cut in half. A few are placed against the glass, the rest tossed into the hollow middle.

Now, Goetz is ready to add the smaller cucumbers, placing them inside the hollow formed by the larger ones.

"Pack the jar fairly tight, because the cucumbers shrink a bit," she said.

Then she adds the flavorings – peppercorns, mustard seed and pickling salt and the alum. She advises against using ordinary table salt, which she said can turn the brine cloudy.

She adds cider vinegar, but said that any vinegar will work, as long as it has at least 5 percent acidity. Then the jar is filled with tap water.

On top, Goetz finishes with the flower trimmed earlier from the dill stalk and another slice of onion and another grape leaf.

She screws on the jar lid and shakes the concoction. Goetz advises shaking the jar once a day for the next few weeks to be sure the spices and salts spread.

The results, ready in a month: a puckery pickle, with a hint of heat. If you like things spicier, experiment with adding more jalapeños or hot peppers.

### Duris' Cold-Pack Refrigerator Dills

- 1 grape leaf
- 1 stalk fresh dill, wound in a small circle
- 3 peeled cloves of garlic
- ½ white onion, sliced

- 3 teaspoons pickling salt
- 2 teaspoons mustard seed
- 5 whole black peppercorns
- ¼ to 1 dried hot red chili pepper
- ¼ teaspoon alum
- ¼ fresh jalapeño pepper, sliced
- 1 slice of sweet red bell pepper, placed on jar wall
- 5 medium cucumbers, blossom end removed
- 2-3 small cucumbers, blossom end removed
- ½ cup of 5 percent acidity apple cider vinegar
- Optional: the flower trimmed earlier from the dill stalk, another slice of onion and another grape leaf

Add ingredients, in order, to each quart jar. Fill jar with tap water to within a half inch of top. Screw on brand new lid. Shake well to dissolve spices. Store in refrigerator.

Pickles should be ready to eat in three to four weeks.

To make this recipe in a half-gallon jar, simply double the amounts of all ingredients.

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