Brine Guidelines
These are an estimate as percentages are measured in weight and volume of salt changes based on the kind of salt. So volume measurements will never be exact. This is meant to be a guide.

2% brine – 1 TBS sea salt per quart of water
3% brine – 1.5 TBS sea salt per quart of water
4% brine – 2 TBS sea salt per quart of water
5% brine – 2.5 TBS sea salt per quart of water

Ideas of what to pickle:
- onions, carrots, cukes, peppers, green tomatoes, corn, radishes, beets, garlic, leeks,

Hot sauce recipe:
- peppers from your garden
- garlic
- onion
- 2% brine
Ferment for a month. Toss in blender and puree reserving some liquid if too much

Pickled carrots/cukes/green tomatoes
- carrots or cukes or green tomatoes
- black pepper corns
- bay leaf
- fresh dill
- fresh garlic whole
- red chili flakes or fresh chili pepper cut to release heat

Lid/Jar Method: snug lid on jar to snug but not wrenched on. Fermentation process produces carbon dioxide which pushes out air and keeps ferment from browning or getting any yeast growth

I don't use weights with this method. I find them unnecessary.

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