

Dill Pickles

4 lbs *gherkins*
1 cup *coarse sea salt*

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8 oz *pearl onions*

1 bunch *dill*

4 tbsp *mustard seeds*

5 *bay leaves*

1 tsp *cloves*

1 tbsp *juniper berries*

1 tbsp *black pepper corns*

½ tsp *dill seeds*

½ tsp *fennel seeds*

½ tsp *coriander seeds*

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3 cups *rice wine vinegar*

3 cups *water*

3 cups *sugar*

½ tsp *potassium sorbate*
(*Sorbistat K*)

Thoroughly wash and scrub the gherkins, remove both ends, and soak in cold water for at least one hour. Drain water. If desired, cut gherkins into finger-sized spears.

Generously sprinkle gherkins with sea salt, making sure that they are evenly covered. Let sit over night.

Clean pickling jars in dish washer. Thoroughly wash and dry dill.

Discard brine from gherkins. With paper kitchen towels, pat gherkins dry. Then tightly pack them into the pickling jars. Top off with pearl onions, and some dill.

Combine the spices and add equal amounts to the pickling jars.

Bring water, vinegar, sugar, and preservative to a full boil. Quickly, pour into pickling jars and close the jars immediately. Turn jars upside down and let cool down for at least 15min before turning right-side up.

Store in a cool dark place for at least 3 weeks before opening. Keeps for one or two years.