

# Kosher Dill Pickled Green Tomatoes (or cucumbers)

**Yield.** 1 quart jar

**Preparation time.** 90 minutes, aging time 1-2 weeks.

**Storage.** Refrigerator (up to several months)

## Ingredients

1 cup distilled white vinegar

1 1/4 cup water

3 tablespoons kosher salt

1 pound firm green tomatoes (about 5 plum tomatoes) or pickling cucumbers (about 4)

1/2 serrano chile, stem removed

6 medium garlic cloves, peeled and sliced in half

4 tablespoons dill seeds

1/2 tablespoon whole black peppercorns

***About the veggies.** If you want to do cucumber pickles, buy pickling cukes. They are usually 4 to 6" long and have small seeds and crunchy skins. They should be cut lengthwise into halves or spears. You can leave them whole, but they will take longer. If you do tomatoes, they can be any breed, they must be all green, no orange allowed, and they should be cut in half or quarters.*

***About the water.** Distilled water is best because it is purer and impurities can impart odd flavors, but, unless you have strong tasting tap water, it usually works fine. You can usually find distilled water in the grocery or drug store.*

***About the salt.** It is important to use kosher salt in this recipe. It has fewer impurities, and if you use another salt you will need to change the quantity.*

***About the chile pepper.** I usually add 2-4 small red hot chiles per pint, each no bigger than a marble, usually Black pearls or fiestas, which we grow outdoors in pots in the summer, and bring indoors over winter. But they are hard to find, so serranos will work fine. If you can't find fresh peppers, you can use 1/2 teaspoon of red pepper flakes. Don't worry, they don't make them hot, they just add complexity in the background.*

***About the vinegar.** Use distilled vinegar. Any other vinegar imparts odd flavors.*

## Preparation

1) Sterilize jars by submerging them in a boiling water bath.

2) Add the garlic, dill seeds, and peppercorns to the jar.

3) Thoroughly wash the tomatoes and slice them in halves or quarters. Cut out all bad spots and the stem ends. Cram them in the jar leaving about 1/2" to 3/4" of space at the top.

3) Make the brine by combining the vinegar, water, and salt in a non-reactive sauce pan or pot. Bring to a boil, and stir until all the salt is dissolved.

4) Pour the hot brine over the tomatoes to within 1/4" of the top. Wipe the jar top, put the lids on and tighten. Age for at least 2 days in the refrigerator.