

# JUSTIN KAROWAY – WATERHOUSE'S FANTASTIC PICKLE RECIPE



1 gallon of water  
2 cups of white vinegar  
2 oz. pickling spice  
1 cup kosher sea salt  
4 cloves of garlic cut in half  
2 tsp. dried chili flakes  
1 handful of fresh dill chopped roughly  
Cucumbers, green tomatoes – anything you'd like to try...

1. The number of cukes you use is up to you. Don't crowd them too much...
2. Leave a little space between each for them to swim around...
3. Just cut the cukes in half (length-wise) and mix into the brine in a large container, maybe like a big pot used to kill lobsters in or something...
4. Leave the pot uncovered at room temperature for 3 days, turning them daily (like you would a corpse entering rigormortis)...
5. Then you can pack them in the brine in a couple of jars or whatever and then refrigerate...
6. They'll keep for a while that way...