

## Easy Pickle Recipe

Cooking Skill: Knife Skills

Difficulty:

Time:

<b>Ingredients:</b>  1 ½ cups water 3 Tbs. white vinegar 1 ½ Tbs. kosher salt (not iodized table salt) 5 cloves of garlic 1 large English seedless cucumber	<b>Equipment:</b>  Kid-safe knives Cutting Board Bowl or Pitcher for Brining Mixture Jar for Shaking Garlic Individual Containers for Pickles Labels
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Directions:

1. Using kid-safe knives and cutting board, have the kids slice up the cucumber. Have them hold the cucumber with one hand and slice down with the other.
2. Place garlic in a jar, close it and shake. This should peel them.
3. Mix water, vinegar, salt, and garlic.
4. Evenly distribute cucumbers and brining mixture into jars.
5. Label and refrigerate for about 2 days before eating.

Other materials:

Baxter the Pig Who Wanted to Be Kosher

History of Pickles

<http://www.pbs.org/food/the-history-kitchen/history-pickles/>

Pickle History Timeline

[http://www.nyfoodmuseum.org/\\_ptime.htm](http://www.nyfoodmuseum.org/_ptime.htm)

The Magic School Bus: In A Pickle

TV episode available on Netflix

DVD and Book available at libraries