

Fire Cider Sweet Heat Pickles

This amazing heirloom recipe with a twist is a delicious condiment with a sweet heat that will wow your taste buds, and support digestive and immune health. Enjoy these homemade pickles!

What you'll need...

- 4 cups thickly sliced pickling cucumbers (8 to 10 cucumbers)
- 1 cup peeled and sliced onion (about 1 large onion)
- 4–6 cloves of garlic, smashed
- 2 tablespoons pickling salt
- 1 cup pre-prepared fire cider or apple cider vinegar (you can also use white vinegar or a mixture of the two)
- $\frac{1}{4}$ – $\frac{3}{4}$ cup granulated sugar (if your fire cider is already sweetened you can omit sugar or use honey, adjust sweetness to taste)
- 4 tablespoons pickling spice
- $\frac{1}{2}$ teaspoon red pepper flakes
- 2 sprigs of fresh dill
- Love as the final ingredient!

Supplies:

- 2 pint size mason jars
- 1 Large 21.5 quart pot
- Tongs or jar lifter
- Wooden Chopstick

- 1 Wash 2 pint-size jars or a large pot for 15 minutes to sanitize, or use your dishwasher to skip this step. Combine the sliced cucumbers, onion and pickling salt in a colander; set in a large bowl.
- 2 Refrigerate for 3–4 hours (for large batches let it sit overnight) to remove excess liquid. Rinse the vegetables WELL and discard the liquid.
- 3 Combine the fire cider and sugar in a large pot. Heat over medium heat until the sugar is



dissolved. Add the pickling spice, red pepper flakes and garlic. Increase the heat to high and bring the brine to a boil.

- 4 Add the drained vegetables to the large pot and stir to combine. Cook for 5 minutes or until all the vegetables in the brine are fully heated through.
- 5 Using tongs, fill the sterilized jars with the vegetables. Slowly pour the hot brine over the vegetables in each jar, leaving $\frac{1}{2}$ inch headspace. Add one dill sprig to each jar.
- 6 Gently tap the jars on a towel-lined countertop to help loosen any bubbles before using a wooden chopstick to dislodge any remaining bubbles. Check the headspace again and add more brine if necessary.
- 7 Wipe the jar rims, apply the lids and rings. Add your jars to your empty large pot. Fill up your pot of water at least two inches above the jars and bring to a full boil — process jars in the hot water bath for 15–20 minutes.
- 8 Carefully remove jars with tongs and place on the towel-lined counter. Wait to hear the pop of each jar as it cools to make sure they have been properly sealed. You can also press the tops of the jar after it cools and if it doesn't move it is sealed. Return to the water bath for additional time if needed.
- 9 Let these pickles cure on the counter for 48 hours to 14 days before eating. Remember to label the jars with the date.

Yield: 2 pint size mason jars