

Bob's Easiest Possible Pickle Recipes

7/10/09 [updated 9/13/2012]

I don't make pickles every season. So every time I decide to, I have to go back through my pickling books and identify the recipes I need or prefer. Almost without exception, these recipes specify quantities different from the vegetable that I have available. Below are recipes that are general and (with a few exceptions) allow you to easily adjust the quantities to suit your needs. The spices are only suggestions, and can be left out or changed to your preference. Some vegetables are not represented, because I just don't grow them. The kumquat pickles are included because you really should taste them before you die.

General Terms

Water: distilled or water filtered to remove minerals or naturally soft water. If you use hard water, the vegetables may discolor or the liquid may become cloudy.

Salt: "Pickling Salt" is the best choice. Rock salt or kosher salt may be substituted. Table salt (and especially iodized salt), which contains added ingredients that allow it to pour when it rains, will cloud the liquid and may discolor the vegetables. Pickling Salt dissolves easier and leaves clear brine.

Sugar: Granulated sugar. Brown sugar may be substituted, or a mix of the two. Brown darkens liquid.

Pots and Utensils: The brine solutions will react with iron, zinc (galvanized), copper, brass or aluminum. Anything that will come in contact with the food or the brine or syrup should be made of stainless steel, ceramic, glass, wood, silicone or plastic.

Jars: You should use canning jars (e.g. Ball or Kerr). Old mayonnaise jars, etc. may break from the heat shock, and won't seal properly. You can reuse the rims of canning jars, but you should use new lids each time. Leave 1/4" headspace (air) in pints; 1/2" in quarts. This prevents bubbling over.

Seal: Wipe the rim with a clean towel. Carefully place the lid, then screw down the rim using only moderate finger strength. This will allow gas pressure within the jar to escape during processing. The heat will soften the rubber seal. Subsequent cooling will form a vacuum seal against the glass.

Processing: This is hot water processing, so your friends and family don't die from your generous gift of pickles. The sealed jars are immersed in water in a large pot, so that there is at least 1 inch of water above the top of the lids. This process does not completely "sterilize" the food, so it's not suitable for low acid recipes from other sources. Start counting the specified processing time (indicated in each recipe) from when the water bath begins to boil after placing the jars. At the end of the specified processing time, promptly remove the jars and set them on a thick towel or a cooling rack.

Testing the seal: Once the processed jars have cooled, the dome of the lid should have popped in (you can hear it as it happens). If you can depress the center of the lid with moderate finger pressure, then it has not sealed. You should actually be able to remove the rim and lift the jar (up to a quart size) by the edge of the lid without it coming off. If a jar has not sealed, you can EITHER remove the lid, clean the rim, replace the lid with a new one and reprocess it OR just put the poorly sealed jar in the refrigerator and use it as soon as it is ready.

Safety: If at any time after making your pickles, the contents of any jar develops an off odor or appears slimy, discard the contents immediately WITHOUT tasting it.

Simple Sliced Pickled Peppers

- Any peppers (stemmed and seeded, sliced 1/8" to 2" thick)
 - Salt (1/2 tsp per quart jar) [approx. 1-1/2 tsp salt per quart of brine]
 - (optional) Sugar (1 tsp per quart jar)
 - Garlic (1+ clove per jar), sliced in half
 - (optional) Cilantro (1 sprig per jar)
 - Water
 - Distilled White Vinegar (1 part vinegar to 1 part water enough to fill jars)
1. Bring equal parts of vinegar and water to a boil.
 2. Drop peppers into boiling liquid. Simmer 5 minutes.
 3. Pack into hot, sterilized jars. Add salt, (sugar), garlic, (cilantro). Fill with hot liquid.
 4. Seal. Process 5 minutes.
 5. Ready in 4 to 6 weeks.

Very Easy Fermented Peppers

- Hot peppers (or any kind of peppers)
 - Distilled White Vinegar (enough to fill jars twice)
1. Wash, stem, core and seed peppers. Slice or leave whole. (Small hot peppers may be left whole with stem intact.) For hottest result, slice whole peppers, leaving seeds and vanes.
 2. Heat vinegar to 150°F to 160°F (about the simmering point) DO NOT ALLOW TO BOIL.
 3. Pack peppers tightly into jars. Pour hot vinegar over peppers.
 4. Let stand loosely sealed until bubbling stops (2 days to 2 weeks) in a cool place (above 55°F)
 5. Pour off vinegar, cover to top off jar with fresh vinegar. Add salt to taste (optional).
 6. Seal. Process 5 minutes.
 7. Ready in 6 to 8 weeks.

Green Tomato Pickles (also for Celery, Cabbage, Bell Pepper)

- Small green firm tomatoes (or larger sliced)
- (Celery stalks in 2" lengths)
- (Cabbage--red or green--chunks 1/2" x 2" x 1")
- (Bell Peppers quartered or sliced)
- (Brussels Sprouts sliced in half)
- Fresh dill
- (optional) hot peppers to season
- Water
- Distilled white vinegar (1 part vinegar to 2 parts water enough to fill jars)
- Salt (1 cup per quart of vinegar) [approx. 5 tbsp salt per quart of brine]
- GARLIC (1 to 4 cloves per jar)

- (optional) mustard seed (8 to 30 per jar)
 - (optional) coriander (4 to 8 per jar)
 - (optional) peppercorns (8 to 30 per jar)
 - (optional) tarragon (fresh sprig per jar)
1. Wash vegetable and pack into sterilized jars
 2. Add garlic (sliced once lengthwise or slightly crushed) and optional hot pepper to each jar
 3. Make a brine of water, vinegar, salt, dill and optional spices. Boil for 5 minutes.
 4. Pour the hot brine over the vegetable in the jars
 5. Seal. Process for 5 minutes.
 6. Ready for use in 4 to 6 weeks.
- [1 quart vinegar, 2 qt. water, 1 cup salt make about 6 quarts]

Green Bean Pickle

- Green beans
 - Salt (3 tbsp per qt of vinegar) [approx. 1-1/2 tbsp salt per quart of brine]
 - Water
 - Distilled white vinegar (1 part vinegar to 1 part water to fill jars)
 - Dill head or 3/4 tsp dill seeds (per jar)
 - Mustard Seed (30 per jar)
 - Peppercorns (30 per jar) or small dried hot red pepper (1 per jar)
1. Wash beans. Cut in pieces or leave whole
 2. Bring vinegar, salt, water to boil
 3. Pack beans into hot, sterilized jars; add spices
 4. Pour boiling liquid over beans.
 5. Seal. Process 20 minutes.
 6. Ready in 4 to 6 weeks.
- [4 pounds beans; 6 tbsp salt; 3 cups water; 3 c vinegar makes about 6-7 pints]

Cauliflower or Broccoli Pickles

- Cauliflower or broccoli
- (optional) onions, sliced
- (optional) bell pepper or hot pepper, sliced for color interest or seasoning
- Water
- Distilled white vinegar (1 part vinegar to 2 parts water to fill jars)
- Salt (8 tsp per quart vinegar {2 tsp / c vinegar}) [approx 1 tbsp salt per quart of brine]
- (optional) Garlic (1 clove per jar)
- (optional) Tarragon (1 sprig per jar)

- (optional) oregano to taste
- (optional) peppercorns (8 to 30 per jar)
- (optional for SWEET) Sugar 1 cup per quart vinegar (1/4 c / c vinegar)
[approx 1/3 cup sugar per quart of brine]

1. Cut vegetable into flowerets
2. Make brine of water, vinegar, salt, (sugar). Bring to boil.
3. If optional herbs and spices, add to brine and boil for 15 minutes.
4. Add vegetable (and onions) to brine and cook until just barely tender (5 to 10 minutes)
5. Pack into hot, sterilized jars. If GARLIC, add here.
6. Seal. Process for 15 minutes for cauliflower; 20 minutes for broccoli.
7. Ready in 1 week.

[1 large head cauliflower or comparable broccoli; 1 cup vinegar; 2 cups water; 2 tsp salt makes about 2 pints.]

Bob's Kosher Dill Cucumber Pickles

- Cucumbers (for whole, less than 4 "; for larger, can be sliced, quartered, halved [lengthwise] or left whole with longer processing)
- Water
- Distilled white vinegar (1 part vinegar to 1 part water enough to fill jars)
- Salt (4 tbsp per cup vinegar) [approx. 8 tbsp salt per quart of brine]
- Dill
- Peppercorns (20 per jar)
- Mustard seed (20 per jar)
- GARLIC (2 to 4 peeled and halved cloves per jar -- better too much garlic than too little)
- (optional) small hot red peppers (1 or 2 per jar)

1. Combine salt, vinegar and water. Heat to boil.
2. Pack cucumbers into hot, sterilized jars. Add spices and garlic to each jar.
3. Fill with brine to 1/2" of top for quarts; 1/4" for pints.
4. Seal. Process small or cut cucumbers for 5 minutes for pint jars; 10 minutes for quarts. (Process large whole cucumbers 10 minutes for pint jar; 20 minutes for quarts.)
5. Ready in 4 to 8 weeks.

[4 pounds cucumbers (or 2 quarts); 6 tbsp salt; 3 cups vinegar; 3 cups water makes about 6 pints.]

Sweet Dill Cucumber Chunks

- Dill pickles made as above (Bob's Kosher Dill Cucumber Pickles, but WITHOUT GARLIC)
- Distilled white vinegar (enough to fill jars)
- Sugar (2 cups sugar to 1 cup vinegar) [approx. 8 cups sugar per quart of syrup]
- (optional) Mixed Pickling Spice (1 tsp per jar)

1. Cut pickles into desired chunk size or into small cubes and pack into sterilized jars.
2. Add optional spices to each jar.
3. Combine sugar and vinegar and bring to a boil.
4. Pour hot liquid over pickles.
5. Seal. Process 5 minutes.
6. Ready to eat in 24 hours!

[12 large pickles; 4 cups sugar; 2 cups vinegar makes about 4 pints.]

Easy (Cheater's) Sweet Pickles {They'll only know if you tell them.}

- 1 gallon commercially packed sliced hamburger dills
 - 5 pounds sugar
1. Drain liquid from dill pickles.
 2. Cover with sugar in the original jar. Turn jar upside down several times to mix thoroughly and distribute sugar. (allow 24 hours)
 3. Pack into sterilized jars.
 4. Seal. Process 5 minutes.
 5. Ready to eat immediately.

[Makes 4 quarts or 8 pints.]

Grape Leaves (for Greek dolmades and Turkish yaprak recipes)

- Whole grape leaves, fresh from the vine (maybe 75 to 100 leaves)
 - Salt (2 tsp) [approx. 3 tbsp salt per quart of brine]
 - Water (2 quarts)
 - Lemon juice (1 cup)
1. Add salt to 1 quart of water. Bring to boil. Add grape leaves and allow to blanch for 30 seconds.
 2. Drain and discard liquid. Form loose rolls and pack vertically into pint jars.
 3. Add lemon juice to 1 quart of water. Bring to boil and pour over rolls of leaves in jars.
 4. Seal. Process 15 minutes.
 5. Ready to use in 3 weeks.

Bread and Butter Zucchini (and/or Yellow Squash) Pickles

- Zucchini and/or Yellow squash, sliced 1/8" to 1/4"
 - Onions, sliced (1 part onion to 4 parts squash)
 - Distilled white vinegar (enough to fill jars)
 - Sugar (2 cups per quart of vinegar) [approx. 2 cups sugar per quart of brine]
 - Salt (3 tbsp per quart of vinegar) [approx. 3 tbsp salt per quart of brine]
 - Celery seed (2 tsp per quart of vinegar)
 - Dill seed (2 tsp per quart of vinegar)
 - Dry mustard (1 tsp per quart of vinegar)
1. Bring vinegar, sugar, salt and spices to a boil.
 2. Pour over sliced vegetables and let stand for 1 hour.
 3. Bring to a boil and cook for 3 minutes.
 4. Pack into hot, sterilized jars.
 5. Seal. Process 10 minutes.
- [4 quarts sliced zucchini; 1 quart sliced onion; 1 quart vinegar makes 6 to 7 pints.]

Bobby's Ghanouj (Baba Ghanouj is a Lebanese Eggplant and Garlic dip)

- Eggplants
 - Lemon juice (juice of 2 lemons per large eggplant or per 3 to 4 Chinese eggplants)
 - Garlic (3 to 4 cloves per large eggplant), minced
 - Salt (to taste)
 - Tomato, diced (1 to 2 medium tomatoes per large eggplant)
 - Parsley, chopped (to taste)
 - (optional) Tahine--sesame paste (1 tbsp per large eggplant)
 - Olive Oil, Extra Virgin (2 tbsp per large eggplant; used at serving time)
1. Roast or grill eggplants until tender, then dice.
 2. Mix in lemon juice, garlic, (tahine), and salt to taste.
 3. Add tomatoes and parsley and mix well.
 4. Cover and chill for several hours.
 5. Serve as a dip (for pita bread) with olive oil sprinkled on top.
 6. Keeps refrigerated for about 2 weeks.
- [2 large eggplants make about 3 cups.]

As American as Pickled Kumquats

- Kumquats
 - Baking Soda (1 tbsp per quart of kumquats)
 - (optional) Cinnamon (1 stick)
 - Water
 - Distilled white vinegar (1/2 cup per quart of kumquats)
 - Sugar (2 cups per quart of kumquats) [approx. 16 cups sugar per quart of syrup]
1. Place washed kumquats in a large pan and sprinkle with soda. Pour boiling water over fruit to cover. Let stand 10 minutes. Drain.
 2. Slit each kumquat on one side. Place in large pan and cover with clear water. Boil for 10 minutes. Drain.
 3. Combine sugar with an equal amount of clean water. Add vinegar (and cinnamon). Bring to a boil. Add kumquats. Boil slowly until fruit is transparent and syrup is thickened.
 4. Place kumquats in hot sterilized jars. Pour in syrup.
 5. Seal. Process 5 minutes.
- [1 quart kumquats makes 3 pints.]

Pickled Pears (or Apricots or Peaches)

- Small Pears (or apricots or peaches)
 - Whole cloves (4 per fruit)
 - Stick Cinnamon (1 to 2 sticks per quart of fruit)
 - Brown Sugar (or half brown; half granulated) (2 cups per quart of fruit) [approx. 8 cups sugar per quart of syrup]
 - Distilled white vinegar (1 cup per quart of fruit)
1. (Peaches only: dip quickly into hot water, then slip skin or peel.)
Pears may be peeled or left unpeeled with stem intact.
 2. Tie cloves in a cheesecloth bag.
 3. Boil spices, sugar and vinegar for 2 minutes.
 4. Place fruit into syrup and gently boil until soft. (Limit batches to max of 2 quarts of fruit during this cooking.)
 5. Pack into hot, sterilized jars and cover with syrup.
 6. Seal. Process 10 minutes.
- [4 quarts of fruit will make about 3 quarts.]

Bob's Oriental Plum Sauce (prune catsup)

- Pitted prunes (6 pounds of soft style, e.g. Sunmaid)
 - Sugar (4 cups) [approx. 18 cups sugar per quart of syrup]
 - Spice Option 1
 - 1 tbsp ground cinnamon
 - 2 tsp ground cloves
 - 2 tsp ground allspice
 - Spice Option 2
 - 2 tbsp Chinese Five Spice
 - Rice vinegar (3/4 cup)
1. Cover prunes with water. Simmer until very tender. Drain. Puree in a blender or food processor.
 2. Combine prunes with sugar, vinegar and EITHER Spice Option 1 or Spice Option 2. Boil and cook, frequently stirring, until mixture is thick.
 3. Pour into hot, sterilized jars.
 4. Seal. Process 10 minutes.
- [Makes about 4 pints]

Pepper and Onion Relish

- Bell peppers (any color or combination of colors)
 - (optional) Banana pepper or any other piquant pepper (1 per dozen bells)
 - Medium Onions (6 per dozen bells)
 - Vinegar: cider or distilled white (1 cup per dozen bells)
 - Sugar (1 cup per dozen bells) [approx. 4 cups sugar per quart of brine]
 - Salt (2 tsp per dozen bells) [approx 3 tbsp salt per quart of brine]
 - (optional) mustard seed (1 tbsp per dozen bells)
1. Remove core and seeds from peppers. Chop finely.
 2. Peel onions. Chop finely.
 3. Combine vinegar, sugar, salt in a pot. (If using mustard seed, add it and simmer 25 minutes before adding chopped vegetables. Add more vinegar while simmering, if needed.)
 4. Add chopped vegetables and simmer 5 minutes.
 5. Pour into hot, sterilized jars.
 6. Seal. Process 5 minutes.
- [Makes about 3 pints per dozen bells.]

Mild Salsa Amato

- 2 to 4 jalapeños (range by weight: 1/8 to 1/3 of the combined weight of onions, tomatoes, tomatillos and mild peppers) 2 gives the salsa jalapeño flavor; 4 gives it attitude.
- (optional) 3 to 4 tomatillos
- 1 to 2 large mild peppers (e.g. bell peppers)
- 1 large sweet onion (Vidalia, Peru, etc.)
- 4 large red tomatoes
- 3 garlic cloves, finely minced
- cilantro (a little or a bunch)
- 1/3 cup lime juice (2 to 3 limes; conserve a sliver of peel for each jar) **OR** 1/3 cup lemon juice **OR** 1/3 cup distilled white vinegar
- 2 tsp salt (or more, to taste)

1. Core and seed peppers (use rubber gloves or a sandwich bag on each hand to handle hot peppers). Seeds will be hard if left in.
2. Dice all vegetables and herbs (or use coarse blade of food processor).
3. Mix all with lime juice (or lemon juice or vinegar), salt and herbs in a pot.
4. Bring to boil.
5. Pour into sterilized jars. (Add sliver of lime peel to top of each jar.)
6. Seal. Process 5 minutes.

[Makes about 4 to 5 pints. Ready to use immediately, or allow to mature for several weeks.]

Bob's Recipe Rosetta Stone

- 3 tsp = 1 tbsp
- 4 tbsp = 1/4 cup
- 1 cup = 1/2 pint
- 2 cups = 1 pint
- 2 pints = 1 quart
- 4 quarts = 1 gallon
- 1 peck = 2 gallons
- 1 bushel = 8 gallons

The True Meaning of the Pickle Universe

There are tens of thousands of pickle recipes floating around. Every one of them has a sacrosanct air about it, once its arcane formula has been written down. All the precise measurements and incantations exist because, when someone tried it that way, he, she or an unsuspecting third party taster liked the results. If it calls for nine black peppercorns per quart jar, and you're going to pack yours into pint jars, well, you might be tempted to split one peppercorn in half in order to stick to the recipe.

Here's my sense of quick-pack (non-fermented) pickle recipes. Regardless of the vegetables, they fall into two groups: sour and sweet.

For **sour**, use a brine of vinegar and water that ranges from [1 part vinegar : 3 parts water] to [1 part vinegar : 1 part water]. The salt for the brine is usually increased as you dilute the vinegar. It typically ranges from 2 tbsp salt per quart of brine to 4 tbsp (that's 1/4 cup) salt per quart of brine. So we can successfully pickle most vegetables in the following sour brine:

Generic Sour Brine (for damn near anything)

- 1 quart vinegar
- 1 quart water
- 1/4 to 1/2 cup salt
- (some dill seeds or heads and or sprigs)
- (lots of garlic for Kosher style--multiple cloves per pint jar)
- (some whole peppercorns)
- (some whole mustard seed)
- (some celery seed)

For most non-fibrous vegetables (see Cooking, below), just place the washed, possibly sliced or chunked, vegetable into sterilized jars. Add the herbs and spices directly to each jar. Pour the **BOILING** brine (vinegar + water + salt) over the contents of the jar to fill, leaving headroom. Seal. Process 5 minutes for small pieces in pints; 10 minutes in quarts. Double that for large, whole cucumbers, etc. Ready to eat in about 4 to 6 weeks.

For **sweet**, the salt, if present, is often just for taste, rather than the pickling process. Sweet and Sour is what we're after. The syrup is basically spiced vinegar plus a lot of sugar. Here's the range:

Generic Sweet Syrup (for most sweet style pickles and relishes)

- Select desired syrup:
 - A. 2 cups sugar per quart of vinegar: **Bread and Butter** style (also needs 3 tbsp salt per quart of vinegar, since this is in between sour and sweet)
 - B. 4 cups sugar per quart of vinegar: **Sweet Relishes** (add up to 3 tbsp salt per quart of vinegar for salty relish). Most relishes use only a little brine.
 - C. 8 cups sugar per quart of vinegar: **Very sweet** chunks
 - D. 16 cups sugar per quart of vinegar: **Almost candied** (like the kumquats or watermelon rind)
- (some whole cloves)
- (some whole allspice)
- (some whole coriander)
- (some whole peppercorns)
- (some bay leaf)
- (some whole mustard seed)
- (some stick cinnamon)
- (OR mixed pickling spice)

Use the same general procedure as described for the generic sour. For most relish, you may want to use ground spices, or enclose them in a muslin bag for cooking in the syrup and subsequent removal. For whole fruit, you should probably go with a tested recipe, since it may need some carefully timed cooking.

Cooking: A glance at the recipes for specific vegetables suggests that the fibrous vegetables may require various amounts of cooking to make a soft enough pickle. Compare your vegetable to those recipes and just make a good guess. Low acid vegetables, such as green beans, will require a longer processing time, which may be sufficient without additional cooking. Stalky brassicas (like cauliflower and broccoli) need extra cooking in addition to the longer processing. If you undercook a vegetable, it will pickle just fine, but may be crunchier than you would prefer. Whole fruit are often cooked within the pickling syrup until the fruit reaches the desired sugar penetration or it clarifies, like the fruit in marmalade.

The true meaning of the pickle universe is that within some rough bounds, you can and should make up your own vegetable pickle recipes. You can start with one of the generic brine or syrup recipes, season it with just about anything, and still be miles ahead of store-bought pickles.

(Don't try this with low acid recipes, such as meats and herring, etc. Those need to be processed in a pressure canner that will sterilize the food.)

Grandma Luna's Pickles (Sephardic style kosher "half-pickles")

This is how they were made in the old country (Rhodes, Greece in the case of my grandmother). **These are NOT processed in a hot water bath.** So, pay close attention to thorough washing of the vegetable. The recipe uses a high-salt brine with only a small amount of vinegar. The characteristic "half-pickled" taste is reached in only about one week. They should be refrigerated after one week of room temperature fermentation. (Actually, I remember them sitting on a shelf in Grandma Luna's pantry, never refrigerated. Of course, she learned to make them in Rhodes around 1910, in the absence of refrigeration--or electricity, for that matter.) Watch for signs of spoilage (sliminess or off odor).

Use for:

- Small whole cucumbers
- (green tomatoes, quartered)
- (cabbage, cut into wedges)
- (bell pepper, quartered [seeds, stem and vanes removed])
- (celery, cut to 3" lengths)

Sephardic Style Brine:

- 1 quart water
- 1/4 cup distilled white vinegar
- 1/4 cup salt

Season with:

- Dill
- (Garlic [sometimes omitted for cabbage when seasoned with celery])
- (optional) 1 hot pepper per jar
- (optional) mixed pickling spice (an American addition to the old recipe)

1. Place prepared vegetable into sterilized jars.
2. Pour simmering (or room temperature!) brine into jars to fill.
3. Seal
4. Ready in 1 week.

[Refrigerate after 1 week of fermentation.]

from NPR.org (9/13/2012)

Grandma Minnie's **Kosher Dill Pickles**:

- 1 quart water
- 4 tablespoons kosher salt (1/4 cup)
- 1 pound Kirby cucumbers
- 4-5 peeled garlic cloves
- 2-3 tablespoons homemade pickling spice

Homemade Pickling Spice:

- 2 tablespoons black peppercorns
- 2 tablespoons mustard seeds
- 2 tablespoons coriander seeds [?]
- 2 tablespoons dill seed
- 2 tablespoons allspice berries [no]
- 1 tablespoons crushed red pepper flakes [1 or 2 dry chile japones]
- 10-12 bay leaves, crumbled [no]

In a medium pan, combine water and salt. Bring to a boil and heat until the salt is fully dissolved. Set aside and let the brine fully cool before using.

Wash a wide-mouth quart jar and a small four-ounce jelly jar and let them dry.

Wash Kirby cucumbers well and trim the ends. Pack them into the clean quart jar with the garlic cloves and the pickling spice. Pour the cooled brine over the cucumbers. Tap the jar gently on your counter to settle the cucumbers and to remove any air bubbles.

Place the four-ounce jelly jar into the mouth of the quart jar and fill it with some of the remaining brine. Press it down so that it holds the cucumbers in place.

Check the jar every day to ensure that the cucumbers remain submerged in the brine. After a week, slice off a small amount of cucumber and taste. If you like the level of sourness that the pickle has reached, remove the jelly jar from the mouth of the quart, place a lid on the jar and move it to the fridge.

If you think they need to continue to sour, let them sit out for a few more days. Pickles can continue their fermentation process for up to three weeks.

They will last up to a year in the fridge.