Baby Cucumber Pickling Process

1 barrel of baby cucumbers

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1 piece of lime and pour water over baby cucumbers

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Let it stand for 4 hours and take out cucumbers

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Blanch cucumbers in boiling water and take them out promptly

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Add ½ kilo salt in 4 litres water, let the cucumbers stand in a brine solution, and drain them

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Mix 3 litrers of water+2 kilos of sugar and boil the mixture, let it cool down

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Let it stand overnight.

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Warm water and soak them in warm water for 1 night

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Boil pickling solution and add another ½ kilo sugar

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Pack cucumbers into jars or sterilized containers

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Pour boiling pickling solution in jars or containers

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Fermented baby cucumbers