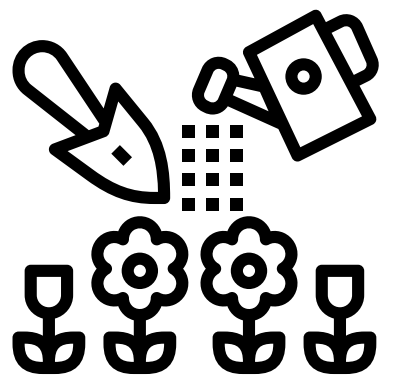


GARDEN ACTIVITY PACK

DIY fun using Smart Pots

COOKING
SCIENCE
ART



COOKING
EDITION





QUICK PICKLE YOUR GARDEN

Smart Pot
Patented Aeration Container

Kids GARDENING.ORG
HELPING YOUNG MINDS GROW

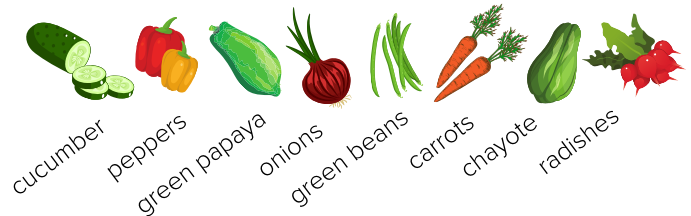
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BEST PLANTS FOR PICKLING

CRISP & CRUNCHY

Choose produce that is firm and can be eaten raw (i.e. not potatoes, eggplant, or kidney beans).



FLAVORFUL

Select herbs and other plants that will add flavor and spice.



GARDEN TIPS

sun + water + soil + air



Choose a location where your Smart Pot will receive about 8 hours of sun per day.

Water at soil level (not directly onto leaves) in the early morning or evening when the sun is low.

Choose the [appropriate pot size](https://smartpots.com/what-size-smart-pot-should-i-use/)*, [volume of medium](https://smartpots.com/how-much-mix-or-medium-do-i-need/)**, and [type of potting mix](https://smartpots.com/which-potting-mix-is-right-for-you/)***.

Place your Smart Pot plants with a wind break that can protect them from stormy weather.

*<https://smartpots.com/what-size-smart-pot-should-i-use/>
**<https://smartpots.com/how-much-mix-or-medium-do-i-need/>
***<https://smartpots.com/which-potting-mix-is-right-for-you/>



Get creative! Shape your veggies into:

Rounds, spears, small cubes (as relish), spirals (using a spiralizer), julienne them into thin strips, or use a cookie cutter on thin slices!

PICKLE RECIPE

16oz jar + fresh veggies + brine

Instructions

1. Heat the vinegar and water in a saucepan.
2. Chop or cut your veggies into your desired shape.
3. Once the liquid is boiling, turn the heat off and stir in the salt and sweetener until they dissolve.
4. Add the spices/herbs to the bottom of the jar.
5. Pack the veggies into the jar, almost to the top.
6. Cover the veggies completely with the brine liquid.
7. Seal the jar with an airtight lid. Shake lightly.
8. Wait until the jar cools to room temperature, then place in the refrigerator.
9. Your pickled veggies are ready as soon as they are cold and best to consume within a month. Enjoy as a topping to your favorite dish or on their own as a snack!

Brine ingredients

- 1 cup vinegar (apple cider, white, or a mix)
- 1 cup water
- 1 Tbsp salt
- 1 Tbsp honey or other sweetener
- 1 tsp spices and/or herbs

* *adjust to taste*

