

Name: _____

Date: _____

IN A PICKLE

Read the text and answer the questions.



With the right supplies, you can make your own pickles at home.

A Clean Start

All supplies that you use must be very clean when you make pickles at home. A dirty jar or spoon can spoil an entire batch of pickles.

The Cucumber Is King

The perfect pickle is crunchy. It starts with a firm, fresh cucumber. To make fresh pickles, fill jars with freshly picked cucumbers. Then pour a heated mixture of salt, vinegar, and spices into the jars. Seal the jars with clean lids. Allow the pickles to cool, and put the jars in the refrigerator. Write the date on the jars.

Timing is Everything

Leave your homemade pickles in the refrigerator. Pay attention to the date on the jars. If you haven't eaten the pickles after six months, throw them away.

Other Pickled Foods

In addition to making pickles at home, you can try pickling other vegetables. Pickled carrots, cauliflower, and garlic cloves make tasty snacks and give salads some extra flavor.

Is this text a recipe for making pickles? How can you tell? _____

What is the final step in making pickles? _____

Under which heading did the author list the ingredients necessary for making pickles? _____