Sauerkraut

Ingredients

- 1 green cabbage, chopped small, 5 lbs
- 3 tbsp canning or pickling salt

Steps

1. Discard outer leaves. Remove cores. Shred or slice to thickness of a quarter, or so. Put shredded cabbage in large bowl, and add salt.
2. Mix cabbage and salt. Let sit so juices are drawn out.
3. Pack into fermenting container. If juice doesn't cover cabbage, add extra brine: 1 1/2 tbsp salt per quart of water.
4. Store at 70-75 F while fermenting.
5. It will be fully fermented at 3-4 weeks. (Longer if cooler.)
6. Can if desired: bring to a boil, pack into canning jars, leave 1/2 inch headspace. Water bath can 20min for quart jars (check altitude).