

WHAT A PICKLE!

CHALLENGE

Introduction:

Most fruits and vegetables can only grow at certain times of the year in specific regions. These are peak times where there is an abundance of these foods. During other times there is scarcity. What if we could preserve these seasonal foods and also enhance its taste and texture with the science of pickling?

Challenge:

Create a favorable environment using the right amount of ingredients, temperature, and pH (acidity in foods).

Objective:

What type of pickle are you creating? What types of spices, herbs, and vegetables are you going to use? What quantity are you making? What ingredients do you need? Who is it for? Where will you store it?

Tools:

Vinegar, spices, pickling salt, glass jars, water, measuring cups, spoons, vegetables (of your choice), funnel

Prep

Wash glass jars and lids in hot soapy water and dry thoroughly. Make sure the work surface and kitchen tools are cleaned well.



SHARE!

When you finish your project. Take a screenshot or video and share it with us [#MakerFun](#)

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DAILY CHALLENGE

Join us every week day at 10am AST for a new **Make-At-Home** activity & 1pm AST for an **Outdoor activity** or a **Digital Learning** skill while schools are closed.



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