



Caring for your Sauerkraut



1. Be sure to "burp" the jar within a day to release normal pressure build-up.
2. If you bought a Small batch fermentation kit (like **MasonTops**), follow instructions to apply the fermentation kit.
3. If not using a kit, remove lid and ring, add a weight (a river rock, small jar filled with water, or plastic bag filled with water) to keep the veggies under the brine. ***It's Fine Under the Brine!***
4. Cover the jar with a clean dish towel or tea towel and wrap a rubber band around it (to keep flies out).
5. Let it ferment on the counter at least 7 days (or up to 8 weeks). Taste it; when you like the taste and texture, remove the fermentation weight and lid (if using), add regular mason jar lid, and store in the refrigerator.
6. White yeast/mold on the surface is normal. Don't throw it out! Scoop, wipe, or scrape the mold from the surface, then stir the contents.
7. The sauerkraut will keep in the fridge for up to 3 months!
8. See Full recipes for [Curtido](#) and [Sauerkraut](#)

Lots more recipes at fermentersclub.com