

Brine Time

In a Pickle - Lesson 4



For the Classroom:

- Group structure - whole group or small group
- Location - at tables
- Approximate time - 15 minutes

Standards:

CCSS.MATH.CONTENT.6.RP.A.1. Understand the concept of a ratio and use ratio language to describe a ratio relationship between two quantities.

Materials:

- 2 wide mouth jars filled with okra, herbs, spices (from Lessons 1, 2, 3)
- White vinegar (at least 2 cups)
- Water (at least 1 cup)
- [“Quick Pickled Okra”](#) recipe
- [“Flavor Star”](#) poster
- Dry erase marker
- Optional: [“Quick Pickle Ingredient” Cards](#) (if jars are not available)



Procedures:

1. Engage:

- a. “The best dishes have a balance of flavors.” Display “Flavor Star” poster.
- b. “So far we’ve added sweet okra, salty salt, and spicy spices. Today we are going to add something sour!”

2. Explore:

- a. “We are going to soak our okra pickles in a bath of vinegar and water.” Display [“Quick Pickled Okra”](#) recipe. “Put your hand in the air if you’d like to share anything you think you know about vinegar.”
- b. “The recipe calls for 2 parts vinegar and 1 part water. We don’t have a measuring spoon or a measuring cup that measures ‘parts.’ In fact, the part could be any amount as long as it’s proportionate!”
- c. “If our brine has 2 parts vinegar and 1 part water, show me on your fingers, how many parts do we have all together?” (3)
- d. “We want the three parts to fill the entire jar, so let’s divide our jar into three equal parts.” Use a dry erase marker to draw a line about $\frac{1}{3}$ of the way up the jar and about $\frac{2}{3}$ of the way up the jar. This can be done on the [“Quick Pickle Ingredient” Cards](#) if jars are not available.
- e. “Now we can fill 2 parts of our jar with vinegar and the last part of our jar with water!”

3. Explain:

- a. “A bath for pickles is called a brine. Now we just need to screw on the lid tight, shake it up, and let it soak in the refrigerator for a few days.”

Teacher’s Note: Quick pickles should be eaten within a few days. These are not properly canned for long-term storage.

Lesson Created by Jenna Mobley for Georgia Organics