



Dill Pickles

We put a number of these jars away every fall and enjoy them throughout the winter.

Ingredients:

- 1 per jar Head of dill
- 1-2 Garlic cloves
- as many as needed small pickling cucumbers

Brine

- 1 ½ c Water
- ½ c White vinegar
- 1 ½ tbsp. Coarse (pickling) salt

Preparation:

Place heads of dill and garlic in hot sterilized quart jar. Fill with small cucumbers to within 1 inch of top.

Brine: Combine water, vinegar and salt in saucepan. Bring to a boil. Pour over cucumbers to within ½ inch of top with boiling brine. Place sterilized metal lid on jar and screw metal lid on securely. As the jars cool the lids should pop down to create a seal with the lid.

These quantities will make 1 jar.

Variations - if you like a hot dill pickle you can add a hot chili pepper to your jar of dills and once they sit for a month or two the dills will become hot.

If you like a nice dilly flavor add 1 tbsp of dill seed.