

Dill Pickles

with The Jungle Farm's Cucumbers



INGREDIENTS

Brine:

12 cups water

2 cups vinegar

1/2 cup coarse pickling salt

DIRECTIONS

- Pack jars with washed cucumbers and two heads of dill. I like to use the heads that are flowering (yellow) but not gone to seed.
- Add a clove of garlic to pints and two cloves to quart jars.
- Bring brine to a boil, pour over cucumbers.
- Seal jars, process for 10 minutes in hot water.
- Makes about 16 pints.