

Garlic Dill Pickles

Flavorful and crisp, these homemade dill pickles are easy and delicious!

Yield:

10 quarts

Ingredients:

10 quarts of cucumbers*

10 cloves garlic

10 sprigs of fresh dill, washed

10 fresh grape leaves**

Brine Ingredients:

3 quarts water

1 quart vinegar (5% acid)

1 cup canning (non-iodized) salt

1/2 teaspoon powdered alum

Instructions:

1. Heat washed cucumbers with brine until heated through well and turned a dark green in color, but not boiling.
2. Have jars hot in a canner, and lids hot in a pan of water on the stove. Pack hot cucumbers into hot jars with one clove of garlic, one sprig of dill, and one grape leaf in each jar. Set jars back into hot canner as they are filled, to keep hot.
3. When all the cucumbers are out of the brine, bring the brine to a boil. Pour brine into jars of cucumbers to 1/2-inch from top. Screw hot lid on, and set jar aside to cool. No further processing needed!

This recipe is from Tammy's Recipes.