








Jeanette's Dills

Crunchy, easy dill pickles

Mark has always thought that dill pickles belonged on every table as much as salt and pepper, especially his Mom's. While we don't can as much as we used to, these are worth it if you do.

Quantity	Ingredients	Preparation Notes
1/2 Cup	Salt	 Sterilize jars, lids and rings  Put together first four ingredients in pot to make brine
4 Cups	Vinegar	
3/4 Cup	Sugar	
4 Cups	Water	
In each Jar		 Put spices in jars
1 sm	Garlic	 Pack pickles as tight as possible leaving an inch at the top
Clove		 Cover with brine to within 1/2 inch of top
1 tsp	Mustard Seed	 Put on lids and rings and screw tight
1	Bay leaf	 Put in canner and process until pickles turn color
2 stems	dill weed (or 2 tsp dill seed)	 Jars should seal (pop) before putting into storage.
3 or 4	Alum	
pieces		
	Pickles (small cucumbers)	