

Kosher Dill (Ellen Horn)

30-36 cucumbers 3-4" long Fresh or dried dill (2½tsp/qt)
3 c white vinegar Garlic (½clove/qt)
6 T. pure granulated salt Mustard seed(1-1½tsp)

Wash cucumbers. Combine vinegar, water, salt and bring to boil. Put generous layer of dill, garlic sliced, mustard seed in each qt. Pack cucumbers into jars. When half filled add another layer of dill & complete filling. Fill to ½" of top with boiling brine. Put caps on jars firmly screwing band tight. Process 15 min.
(Pickles will shrivel some in processing but will plump later on standing.)

