

Kosher Style Dills

30-36 (3"-4") cukes

3 c wh vinegar

6 T. pure gran. salt

Fresh or dried dill

Garlic

mustard seed

Wash cucumbers. Combine vinegar, 3 c H₂O & salt in saucepan & bring to boil. Put a generous layer of dill, 1/2 - 1 clove garlic (sliced) & 1 1/2 Teas mustard seed in bottom of each qt. Pack cukes in jars. When half filled, add another layer of dill & complete

filling jar. Fill to within $\frac{1}{2}$ " of top & boiling
brine. Put caps on jar firmly screwing
bands tight. Process 15 min. (pickles
will shrivel some in processing but will
plump later on standing)

Ellen Horn (1974)