

## **Claussen Knock-off pickles** by Linda Fredrickson

35-40 small to medium pickling cukes,  
1 gal. cold water,  
1 c CIDER vinegar,  
2 TBSP. mixed pickling spices,  
2/3 c. canning salt,  
4 cloves garlic,  
4 fresh dill heads or 4 TBSP dried dill seed (not weed)

Wash, not scrub, cukes. Trim 1/8 inch from blossom ends and slice in half or quarters lengthwise, depending on size you want.

In a gallon jar or large wide-mouth food-safe container layer dill heads, garlic, and cuke slices.

In a separate container stir remaining ingredients together until salt is dissolved. Pour brine over cukes, making sure all are fully submerged. If needed, place a plate or mug or other non-reactive heavy item on the cukes to weigh them down under brine.

Cover lightly with a lid just perched on top or cheesecloth to keep fruit flies away.

Leave out of direct sunlight on your counter 2-4 days until cukes taste like pickles throughout. Fix your lid onto your jar or container and chill. These can be stored in the fridge for up to 6 months provided you keep them COVERED with the brine. If fuzz or foam develops on top of the brine, use a spoon to remove it. If any fuzz is attached to a pickle, remove it also.