

Crispy Dill Pickles Bill N Bren Brown July 29 at 6:49am

Pickling cucumbers

12 large garlic cloves, peeled

4 heads fresh dill (I use 1 heaping teaspoon of dill seed per pint)

2 hot red peppers or 1 t. crushed hot red pepper flakes

Brine:

2 1/2 cups white vinegar

2 1/2 cups water

1/4 cup pickling salt

Prepare canning jars and lids (wash, then sterilize). Chill the cucumbers in a refrigerator overnight if possible. Remove when you are ready to begin cold-packing the cucumbers in the jars. Wash the cucumbers to remove any debris or garden soil. Leave the small ones whole; with larger cucumbers, cut in chunks, spears, or slices. Pack the chilled cucumbers into 4 sterilized pint jars. To each pint, add 3 whole, peeled cloves of garlic, 1 head dill, and 1/2 hot red pepper (or 1/4 t. pepper flakes). Make the brine: Mix the vinegar, water, and pickling salt in a stainless steel saucepan and heat to the boiling point. Pour hot brine over the cucumbers in the jars. Seal and place in a boiling water bath for 5 minutes, marking the time as soon as you put the jars in. If you leave the jars in the boiling water bath longer, they will get soft. Store processed pickles for several weeks before using. Makes 4 pints.