

EASY DILL PICKLES Dede Schmidt

Bring to a boil:

1 Quart Cider Vinegar

2 Quarts water

1 C Pickling Salt

Pickling cucumbers

Fresh Dill

Chopped Onions

Pack pickling cucumbers into sterilized quart jars. Add 4-5 sprigs of dill and 1/2 C chopped onion to each jar. Fill each jar to 1/2" headspace, and process in a boiling water bath for 15 minutes.

These are quite salty, which is probably why I love them, so you can cut down on the salt a bit if you don't want them so salty.