

OLD FASHION GARLIC DILL PICKLES, crispy version

****this recipe is has not been tested, other than my the women in my family for generations!****

Ingredients:

- Pickling Cucumbers
- Fresh Sprigs of Dill
- Fresh Garlic
- Dried Whole Red Peppers
- Alum
- Grape Leaves (young growth)
- White Vinegar
- Pickling Salt
- Fresh Spring Water (bottled is ok)
- Wide mouth quarts

PREPARE:

- Prepare and sanitize your jars, keep in oven at 150 degrees to keep warm.
- Prepare lids and keep warm
- After cukes have been washed cut off the blossom ends, and soak in ice water for roughly 45 mins. This will crisp them up a bit.

FILL JARS

- Remove a few jars from oven at a time and let cool about 3 mins (they should still be hot, but can be handled)
- Bring to a boil 1 gallon of vinegar to 1 gallon of spring water
- Add 1 tablespoon of alum
- 1 teaspoon of pickling salt
- Add 2 sprigs of dill. The dill should be as tall as the jar itself
- Add 2 cloves of garlic (if you LOVE garlic add 3)
- Add 1 whole dried red pepper (more to your desired spiciness)
- Pack tight, cukes into jars. You may have to slice some up to pack jars tightly
- Leaving a 1 inch space, place grape leaf over the top of your packed cukes
- Pour brine of vinegar & water over the packed cukes
- Remove air bubbles
- Quickly wipe down the top of the top of jars, place warmed lids and tighten rings (make sure to tighten)

The boiled brine, warm jars, and hot lid will cause the lids to pop naturally. After 24 hours you can loosen or remove the rings (your choice).

Let sit for a minimum of 3 months, in cool dark area.

****note from me:** I have never worried about the lids that did not pop. Since the cukes have been soaked in vinegar (pickled), I have simply allowed them to sit and we still consumed. OR, you can refrigerate the jars that did not seal.

If you are concerned about using the alum, you can use pickle crisp. I have never used the product, and can not validate its use in this recipe.