

#1 Dill Pickle

It takes about a pound of cukes for each quart jar.

You will need 7 quart jars. Into each jar put:

½ tsp dill weed

½ tsp dill seed (Or use one fresh dill head instead of dill weed and dill seed)

1 garlic clove

1 bay leaf

½ tsp mustard seed

½ inch piece of dry red pepper

Fill the jars with cucumbers. You may slice the larger ones lengthwise if desired.

The brine:

2 quart vinegar

2 quart water

1 cup pickling salt

¾ cup sugar

Tie 3 tablespoons pickling spice in a bag. Float it in the brine while simmering.

Simmer the brine for 20 minutes. Remove the spice bag.

Pour brine into the jars leaving ½ inch head space. Put on new lids and bands. Process in boiling water bath for 25 minutes.

Have the water boiling before putting in the jars and start counting time as soon as the jars are all in the canner.

This time is given for the Utah altitude of 5000 feet. At sea level that would be 20 minutes. Add one minute for each 1000 ft elevation.