

# Dill Pickles

## JARS:

3 quarts Water

1 quart Vinegar

1 cup Coarse Salt

1/2 cup Sugar

3/4 cup Pickling Spice (wrapped in cheese cloth and tied)

Stir all of the ingredients together in a large pot, place the pickling spice (wrapped in cheese cloth) in the brine and bring to a boil.

## BRINE:

Put 1 sprig of dillweed, 1 pickling onion and half a clove of garlic on the bottom of the jar. Add another sprig of dillweed, 1 pickling onion and fill with cucumbers. (Add as many onions and garlic cloves as you'd like!) Fill the jar with brine and place the lid on tightly.

Bring the jars to a mere boil (when you see the first bubbles) in the canner. Take the jars out, tighten the lids and turn upside down on a towel to seal and cool.



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