

## Pickled Garlic

### BRINE:

2 cups Vinegar

4 cups Water

1/2 cup Coarse Salt

Whole Black Pepper (optional)

Mustard Seed (optional)

Stir all of the ingredients together in a large pot and bring to a boil.

### JARS:

Peel the garlic. Add dill flower into the jar, and fill with the peeled garlic. Fill the jars with the boiled brine. Tighten the lids and place jars upside down on a towel to seal and cool.



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