

yummy dill pickles

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Here's a yummy recipe for garlic dill pickles:

Prep:

Sterilize a 1/2 gallon glass canning jar and lid.

Make about 2 quarts of 5.4% salt brine with pickling salt (3 tbsp salt for every quart of water, i think. doublecheck calculations).

To make:

Wash pickling cucumbers (enough to fit in the canning jar) well with cold water. Peel as much garlic as you want to use. Put the garlic and pickles in the mason jar, add in plenty of dill (I used whole dill heads, flowers and all), and cover it all with the brine. put something in the jar to weigh it down so that nothing is floating near the surface, and let it sit for a couple of weeks. Keep an eye on it...if you see mold forming, skim it off the surface. I used a glass that completely blocked the opening of the jar to weigh down my pickles, and they came out great!

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