Dill Pickles

Recipe from the kitchen of Edna Stockman

Ingredients

- 1 small bulb garlic (per jar)
- Dill (small amount per jar, plus more for top)
- Medium size cucumbers

Brine (per 1 gallon water)

- 1 gal. water
- 1 cup salt
- 2 cups vinegar

Instructions

1. Place a small bulb of garlic and a small amount of dill in the bottom of a jar.
2. Pack the jar with medium size cucumbers.
3. Put more dill on top of the cucumbers.
4. Prepare a boiling solution of water, vinegar, and salt in the following amounts: 1 gallon water, 1 cup salt, 2 cups vinegar.
5. Pour the boiling solution over the cucumbers, filling the jar completely.
6. Seal the jar.
7. Let stand 6 weeks before using.

Edna Stockman

Place a small bulb of garlic
+ a small amount of dill in a
jar.

Pack jar with medium size
cucumbers + put more dill on top
Pour boiling solution of water
+ Vinegar + salt over cuke completely
filling jar + seal. over

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Boiling solution of Water & Vinegar, salt in following ante.

1 gal. Water
1 Cups Salt
2 " Vinegar

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