Alice Hills Pickles

Recipe from the kitchen of Alice Hill

Yields 6-7 quarts

Ingredients

- 4 cups water
- 4 cups white vinegar
- 4 cups sugar
- 6 tsp salt
- 1 dill head per jar
- Sliced cucumbers (to fill jars)

Instructions

1. Slice cucumbers and pack into quart jars, placing 1 dill head in each jar.
2. Combine water, white vinegar, sugar, and salt in a pot. Bring to a boil.
3. Pour the hot brine over the sliced cucumbers in the jars.
4. Process (water bath can) for 3 minutes.

(1¼ lb = 1 qt.)

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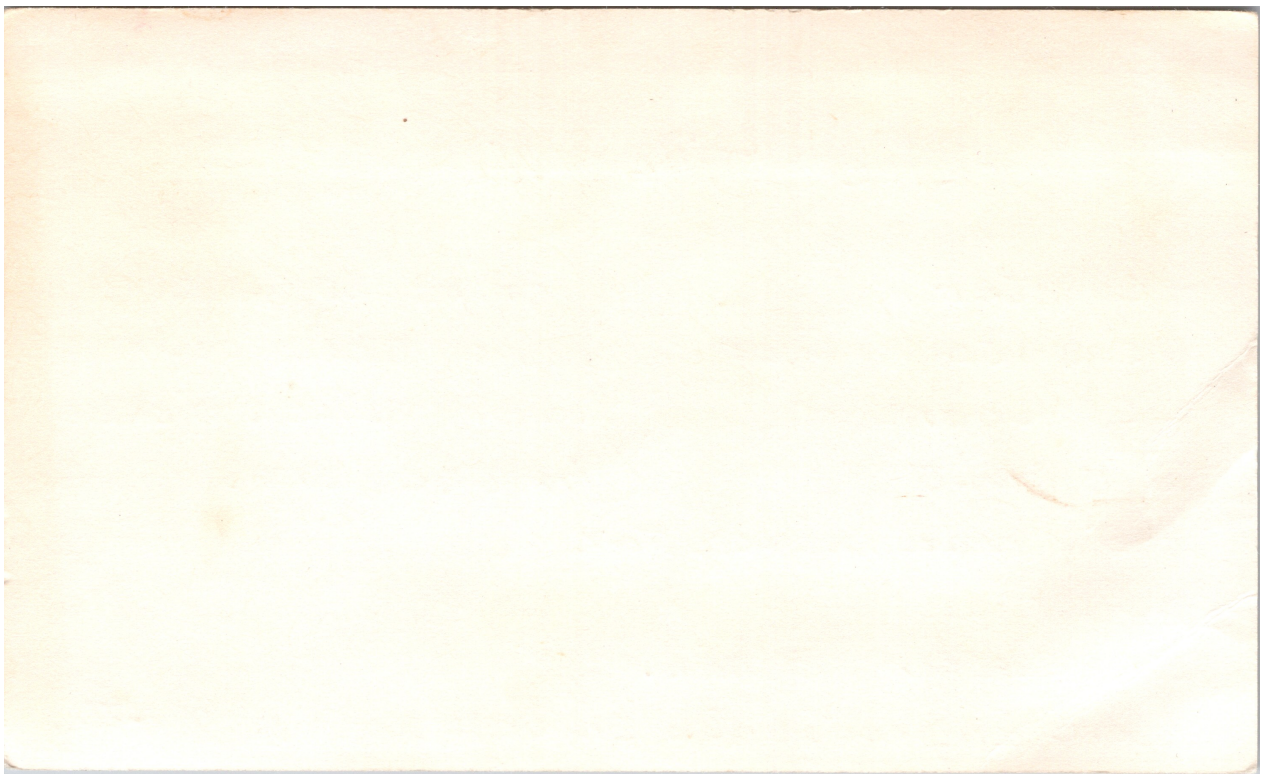
4 c Water
4 c White Vinegar
4 c Sugar
6 t Salt

} Bring to a boil and then pour over sliced pickles in the jars.

1 Dill head in each jar.

Process for - 3 min.
Above ingredients enough for - 6-7 qts.

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