Dill Pickles

Yield: approximately 13 quart jars, 5 pint jars, and 1/2 pint (from one batch)

Ingredients

Per Jar

- 2 heads fresh dill
- 1 small piece alum (approximately 1/2 tsp; see Editor's Notes)
- 1 tsp mustard seed

Brine (per jar, or scale up for batch)

- 1 cup white vinegar
- 2 cups water
- 1 Tbsp pickling salt

Cucumbers

- Quantity not specified on original card (see Editor's Notes)
- Approximately 65 to 80 medium pickling cucumbers based on recorded yield

Instructions

1. Wash cucumbers thoroughly and trim blossom ends.
2. Sterilize jars.
3. Place 2 heads dill, 1 piece alum, and 1 tsp mustard seed in the bottom of each jar.
4. Pack cucumbers tightly into jars - whole, halved, or speared as preferred.
5. Combine vinegar, water, and salt in a saucepan; bring to a boil, stirring until salt is dissolved.
6. Pour hot brine over cucumbers, filling to within 1/4 inch of rim.
7. Seal jars while hot. Process in a boiling water bath according to current canning guidelines - 10 minutes for pint jars, 15 minutes for quart jars.

Editor's Notes

- **Cucumber quantity entirely absent** from original card - the only quantity reference is the yield recorded on the back (5 pint jars, 13 quart jars, 1/2 pint). Working backward from standard jar packing density, approximately 65 to 80 medium pickling cucumbers were used. This is consistent with a full peck batch, matching other large-scale preserve recipes in this collection.

Dill Pickles

2 heads dill
1 piece alum
1 tsp Mustard seed

1 Cup Vinegar
2 Cups Water
1 tbsp Salt

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5 empty qts

13 qts

1/2 pt

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