Dill Pickles

Ingredients

- Cucumbers, washed
- 1 qt vinegar
- 2 qts water
- 1/2 cup salt
- Dill seed

Instructions

1. Wash the cucumbers and put them in jars.
2. Combine the vinegar, water, salt, and dill seed. Boil.
3. Pour the boiling mixture over the cucumbers.

Editor's Notes

- **Cucumber quantity** is not specified on the card; it depends on the number of jars being filled.
- **Processing/sealing** - the card gives no jar sealing or water-bath processing instructions, and no jar size or number. For safe long-term storage, use current tested canning guidelines (e.g., USDA or NCHFP). Otherwise, store the pickles in the refrigerator.

Dill Pickles

Wash cucumbers & put in jars
1 qt vinegar - 2 qts of water
½ Cup salt
dill seed
Boil & pour over cucumbers

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