Martha Yetka's Plain Dill Pickles

Recipe from the kitchen of Martha Yetka

Makes about 7 quarts

Ingredients

- Cucumbers (enough to fill 7 quart jars or equivalent pint jars)
- 13 cups water
- 1 cup vinegar
- 1 cup salt
- Fresh dill
- Grape leaves (if available)
- 1/2 tsp alum per jar

Instructions

1. Gather cucumbers, wash, and brush well and drain.
2. Pack cucumbers into quart or pint jars along with dill (placed at bottom, middle, and top of each jar) and grape leaves if available.
3. Make a brine of 13 cups of water, 1 cup vinegar, and 1 cup salt. Heat until hot.
4. Pour the hot brine over the packed cucumbers in the jars.
5. Add 1/2 tsp alum to each jar.
6. Leave the jars in a warm place until the brine begins to cloud up, approximately 3 to 4 days.
7. Once clouding begins, put the jars away in a place where they will not need to be moved until they are through working (fermenting).

Martha Yetka's Plain Dill Pickles

Gather cucumbers, wash, and brush well and drain. Make a brine of 13 cups of water, 1 cup vinegar, 1 cup salt. Pour hot over cucumbers which have been packed in quart or pint jars with dill and grape leaves, if available--the dill in bottom of jar, middle, and top. Leave in warm place until they begin to cloud up (3 or 4 days(. Then put away so they won't have to be moved until they are through working. Makes about 7 quarts. Put in about ~~1/2~~ (1/2) tsp alum in each jar.

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