



Dill Pickle Recipe

...or Jill Pickles, in honor of my friend Jill who shared this awesome recipe with me.

Yields: 1 quart of pickles

This recipe is very versatile. You can pickle garden squash, zucchini, onions, peppers, okra...anything that will sit still. The brine can be dressed up with a variety of spices to your taste: hot pepper flakes, mustard seeds, celery seeds, etc.

1 medium (8-10") cucumber sliced, or about
2 c. sliced cukes*
1 small sliced onion of any color
3 cloves garlic
Dill head and a few sprigs of fresh dill

2/3 cup sugar**
2/3 cup vinegar
2/3 cup water
2 t. salt



Layer cucumbers, onion, dill and garlic in a sterilized jar until almost full.

Boil sugar-vinegar-water-salt mixture in a medium saucepan, and remove from heat. Stir additional spices into the brine if desired. (You may also just add them to the jar with the veggies).

Pour brine into filled jars, leaving 1/2 inch at the top.

Seal with lids and rings

Turn jars upside down on the counter for a few hours until warm to the touch to seal the jars. Keep in the fridge. You can eat them right away, but they get even more flavorful in a few weeks.

*If you prefer a crunchy Claussen's style pickle, then chill the cucumbers in the fridge for a few hours in a bowl of ice water.

**If you'd prefer a classic dill flavor without the sweet overtones, then cut the sugar back to 2 T per batch.

<http://www.gwens-nest.com/family-favorite-recipes/dill-pickle-recipe>

