

Garlic Dills By the Jar (Quart)

Pickling cucumbers
1 tsp canning salt
1/2 C vinegar
1 head of dill
1 clove garlic
boiling water

Amount of pickles, salt, vinegar, dill, garlic and boiling water will depend on the number of jars you plan to fix.

Use this recipe to make dills by the jar, with no waste of brine and no cooking. Into warm, sterile jar place dill and garlic clove. Fill with cleaned cukes. Add vinegar and canning salt. Top with another head of dill if desired. Fill with boiling water. Process in a water bath.

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