





Wash the cucumbers. Slice 1/6 inch from blossom end & discard. Leave 1/4 inch of stem attached. Make a brine of the vinegar, water & salt. Bring to a boil. Place a generous layer of dill, 1/2 to 1 clove of garlic (sliced) & 1/2 tsp of mustard seed in bottom of each pint jar. Pack the cucumbers into hot jars. When the jars are half-filled with cucumbers add more dill & complete the packing of the jars. Fill the jars 1/2 inch from top with the boiling brine. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath. Pickles will shrivel after processing. They will later plump in sealed jar.

- 30 to 36 cucumbers (3 to 4 inches long)
- 3 cups vinegar
- 6 tablespoons of canning salt
- Fresh or dried dill
- Garlic
- Mustard Seed

INGREDIENTS

DIRECTIONS

(Yields: 6 or 7 pints)



*Kashner Dills*



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