

Hot Garlic Dill Pickles

Ingredients

- 1 qt vinegar
- 2 qts water
- cloves of garlic cut in fourths (3 pieces to a jar)
- 1/8 tsp alum
- hot peppers (2 to a jar)
- 1/4 cup salt
- 2 stalks of dill to a jar

Summary

Yield: 0

Source: Aunt Ann

Prep Time: 30 minutes

Category: Relishes

Cuisine: American

Tags: Pickles, Hot, garlic, dill

Instructions

Place cucumbers in a jar. Add garlic, hot peppers and dill. Have vinegar, water and salt boiling. Place alum on top of cucumbers. When brine mixture starts to boil, pour over cucumbers and seal with hot lids and rings that have been in boiling water. When the jars begin to cool you will hear them pop that means they are sealed.

Notes

Aunt Ann said, these dill pickles were favorites of two of her grandchildren, Carmen Bailey, and Clay Bush. She said they were also favorites of Nell Hutchins and Judy Wright's grandchildren, Zach JHutchins, Haley Hutchins, Timothy Parker and Josh Davis.