- Ingredients 2 qts water 1 1/2 cups pickling salt 1 qt vinegar
- 1 tsp dill
- Garlic, slicedJalapeno (optional)

## Instructions

Mix water, pickling salt and vinegar; Bring to a boil. Put pickles in a jar; add 1 teaspoon of dill and a few slices of garlic, and jalapeno, if using to each jar. Pour vinegar mixture over pickles and seal jars.

## Notes

This recipe was handwritten and in Nell's recipes.

Summary Yield: 0 Source: Nell Hutchins Prep Time: 20 minutes Category: Condiments Cuisine: American Tags: Canning