

# Dill pickles

## Ingredients

- 8 cups water
- 6 cups vinegar
- 1 cup salt
- dill
- red pepper
- garlic

## Summary

**Yield:** 0

**Source:** Cindy Carswell

**Prep Time:** 30 minutes

**Category:** Relishes

**Cuisine:** American

**Tags:** dill pickles, Odell

## Instructions

Put cucumbers in a jar, add: dill, red pepper and garlic. Bring water, vinegar and salt to boil. Pour over cucumbers and seal in jars.

There were no other instructions. I would suggest after mixing water, vinegar and salt together you can get an idea of how many jars you can fill. Just stuff the jars tight with cucumbers. Put in one small red pepper, a couple of cloves of garlic and a little dill in each jar to taste.

## Notes

Cindy found this recipe and said Odell was one of Granny's neighbors.