

# Dill Pickles

## Ingredients

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

## Summary

**Yield:** 0

**Source:** Nell Hutchins

**Prep Time:** 20 minutes

**Category:** Condiments

**Cuisine:** American

**Tags:** Canning

## 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.