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.