**RECIPE**

**THE Classic Dill Pickle**

**INGREDIENTS**

**RECIPE FILLS ONE-GALLON CONTAINER**

4 POUNDS
4" Pickling Cucumbers

2 TABLESPOONS
Dill Seed

OR

4 TO 5 HEADS
Fresh or Dry Dill Weed

1/2 CUP
Non-Iodized Salt

1/4 CUP
Distilled White Vinegar

8 CUPS
Water

**DIRECTIONS**

[1] Wash cucumbers and remove blossom ends, leaving 1/4" of stem attached. [2] Place half the dill on the bottom of your container, then the cucumbers, then the remaining dill. [3] In a separate bowl, mix salt, vinegar and water until salt dissolves. [4] Pour mixture over the cucumbers, put a weight on top to keep them submerged, then tightly cover the container with cheesecloth. [5] Check the container several times a week and promptly remove surface scum or mold. Pickles that are soft, slimy, or excessively smelly should be discarded. [6] At room temperature, expect to allow three to four weeks of fermentation. Choosing when to stop is a matter of taste. Lower temperatures slow the process; temperatures above 80° will make the pickles too soft.