



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

RECIPE

THE

Classic Dill Pickle

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.

