



Dill Pickles

This Dill Pickle recipe can be used for both cucumbers and zucchini.

For each quart:

1/2 lb. pickling cucumbers (about 5-6. If using zucchini, quarter them lengthwise, then cut into 4-5" spears.)

1 Tbsp mustard seed

1 tsp dill seed

a few sprigs of fresh dill

1 garlic clove

2 whole cloves

4 peppercorns

2 cups water

3/4 cup cider vinegar

1 Tbsp pickling salt.

Clean and rinse the cucumbers; pack loosely into hot, clean quart jars, leaving 1/2 inch headspace. Add the dill, garlic, cloves and peppercorns. Make a brine by bringing the water, vinegar and salt to a boil. Pour hot brine over the cucumbers. Adjust two piece lids, and process in a boiling water canner for 15 minutes. Let stand for at least a week before using.
