

Kosher Dill Pickles



Cucumbers, pickling type
Pickling salt
Vinegar, 5% acidity
Water
Dill seed **or** fresh dill heads
Black peppercorns
Garlic

Prepare home canning jars and lids according to manufacturer's directions.

For each quart of pickles, bring 1 cup water and 1 cup vinegar to the boil.

Meanwhile, in each jar place 1 tablespoon plus 1 teaspoon pickling salt, 1 tablespoon dill seed (or 3 heads fresh dill), 6 black peppercorns and 2 halved garlic cloves.

Pack halved or quartered cucumbers into jars. Pour boiling vinegar and water over cucumbers in jars. Affix the lids and rings.

Process in simmering hot water (180-185 degrees) for 20 minutes (low temp pasteurization method).

Remove jars from canner and allow to cool completely (24 hours recommended). Remove bands and test for complete seal. Store in a dark, cool place. Recommend six weeks of standing time for flavors to fully develop.

Enjoy!

--Never Enough Thyme
<http://www.lanascooking.com>