

Garlic Dill Pickles

Ingredients

6 cups of water
1 1/2 cups vinegar
3 tbs. pickling salt

Directions

Place pickles in cold water two hours prior to canning.
Fill jar 1/2 full with pickles
Add one inch slice of hot pepper
Add 2 cloves of garlic per one quart jar
Add one dill head (flower) plus leaves.
Finish filling jar with pickles
Add one heaping tsp. sugar per quart jar.
Add one tbs. of fresh diced onion.
Add 1/2 tsp. pickling spice
Pour hot brine into jar until full.
Place full jar in boiling water and leave until contents of jar begin to boil.
Place top on jar and tighten.
Remove from boiling water and cover with towel overnight.
Next day check to see if jars sealed. If not, open lid and re-boil and seal.

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Direct recipe link: <https://www.keyingredient.com/recipes/1845170/garlic-dill-pickles/>