

Home Style Kosher Dill Pickles

Several firm cucumbers
1 head fresh dill
2 to 3 cloves fresh garlic
1 sm red or green hot pepper
2 qrts water
1 cup non-iodized salt
1 qt cider or distilled vinegar

Bring to a boil water, salt and vinegar.

Put sliced cucumbers, dill, garlic and hot peppers in jar.

Pour hot solution over cucumbers and seal jars.

Pickles will be ready in 3 to 4 weeks, depending on size of cucumbers.

For plain dill pickles omit garlic

