



Pickled Cucumbers



YIELD: 7 500ML JARS PREP: 30 MIN PROCESS: 10 MIN

Ingredients

- 8 lbs. Cucumbers Sliced
- 8 c. Water
- 8 c. Vinegar
- 1 ½ c. Sugar
- 1 c. Pickling Salt
- 3 Tbsp. Pickle Spice in Cheesecloth
- 7 Heads Fresh Dill
- 7 Cloves Garlic

Directions

1. Sterilize the jars and lids then pack the jars with the cucumbers, dill and garlic. You may add carrot slices if you like.
2. Heat the water and vinegar then whisk in the sugar and salt. Add the cheesecloth pickle spice.
3. Bring to a boil then simmer for 10 minutes.
4. Pour into hot jars and complete the normal canning process.