

24 HOUR DILL PICKLES

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3 lbs. Cucumbers, sliced
1 qt. water
3/4 c. sugar
1 c. vinegar
1/4 c. salt
1 tbsp. pickling spices
3-4 cloves fresh garlic
1 tsp. dill weed
1 tsp. mustard seed
Hot pepper, optional

Use only non-wax pickling cucumbers, small kind variety. Wash, then cut in small slices. In 2 quart container add about 3 pounds sliced cucumbers. Boil the water, vinegar, spice mixture for 15-20 minutes. Let cool to lukewarm, then pour over the cucumbers. Let stand on counter 24 hours. Refrigerate. Ready to eat.

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