

KOSHER DILL PICKLES

Makes 8 Quarts

- 🌿 9 lbs of pickling cucumbers (about 50- 3 to 4-inches)
- 🌿 8 cups of water
- 🌿 4 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🌿 1 cup Mrs. Wages® Pickling & Canning Salt
- 🌿 8 heads fresh dill
- 🌿 16-24 garlic cloves
- 🌿 8 small red or green chile peppers (optional)

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Leave cucumbers whole or cut into spears.

COMBINE water, Mrs. Wages® White Distilled Vinegar, and Mrs. Wages® Pickling & Canning Salt in a large non-reactive saucepan. Do not use aluminum. Bring to boil. Remove syrup from heat.

Pack cucumbers tightly into hot jars, leaving 1/2-inch headspace. In each jar add 1 head fresh dill, 2-3 garlic cloves, and 1 small chile pepper. Evenly divide hot pickling syrup among the packed jars, leaving 1/2-inch headspace. Unused brine may be stored in a non-reactive container up to 1 week in refrigerator. Remove air bubbles, wipe rim and cap each jar as it is filled.

Process pints 10 minutes*, quarts 15 minutes*, in a boiling water bath canner. Remove canner from heat, remove lid and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Before serving, chill to enhance flavor and crispness. Store properly processed shelf-stable product in a cool place, and use within 1 year. For plain dills, leave out the garlic.

* Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.