

Kosher Dill Pickles

Ingredients

- Medium sized cucumbers
- 1/3 tsp mustard seed (per jar)
- 1/3 tsp celery seed (per jar)
- 4 to 6 heads dill
- 2 quarts vinegar
- 1 cup sugar
- 2 quarts water
- 1/2 cup salt
- Small piece each of red pepper, onion, garlic, bay leaf, and alum (optional)

Instructions

1. Scald cucumbers and cover with cold water to cool.
2. Dry and pack into quart jars.
3. Into each jar put the above-mentioned quantity of mustard seed and celery seed, dill, red pepper, onion, garlic, bay leaf, and alum (if desired).
4. Combine vinegar, sugar, water, and salt; heat and fill jars.
5. Seal. This yields enough liquid for about 50 cucumbers.

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