



*Recipes for Every Season*

# KOSHER DILL PICKLES

**Side Dish | Preparation Time: 24 hours | Yield: 6 Pints | Difficulty: Medium**

If you can boil water, you can make pickles! Vinegar, garlic, pickling spice, dill, and Morton® Coarse Kosher Salt provide the classic dill pickle flavors.

## Ingredients:

- 3 pounds of pickling cucumbers
- $\frac{3}{4}$  cup Morton® Coarse Kosher Salt
- 2 quarts water
- 3 cups distilled white vinegar
- 5 cups water
- 12 cloves garlic
- 2 tablespoons whole mixed pickling spice
- 6 sprigs of fresh dill
- 6 small hot peppers



**MORTON®**  
**COARSE KOSHER SALT**

1

Wash cucumbers thoroughly. Slice  $\frac{3}{4}$  inch thick; discard blossom ends. Place in large bowl.







**2** Dissolve Morton® Kosher Salt in 2 quarts water; pour over cucumbers. Cover, let stand 24 hours. Drain.

**3** In large kettle combine vinegar and 5 cups water. Add garlic and pickling spice tied in cheesecloth bag. Bring to boiling.







4

Meanwhile place 1 sprig dill and 1 pepper in each hot sterilized pint jar. Pack cucumbers in jars.



5

Discard spice bag; pour hot liquid over cucumbers to within ½ inch from tops of jars.

6

Close jars as manufacturer directs.

7

Process 10 minutes in boiling water bath.

#### Tips for Success:

- To get a more polished look, use a crinkle-cut pickle knife, as pictured.