



The Best Dill Pickles

EVERBROOKE FARMS

INGREDIENTS:

- 4-5 pounds pickling cucumbers
- 4 cups water
- 4 cups white vinegar
- 1/3 cup pickling & canning salt
- 1 purple onion sliced
- 10-15 garlic gloves
- 5 Fresh Dill Heads
- 5 teaspoons Mustard Seeds
- 5 teaspoons Pepper Corns
- 5 teaspoons Coriander Seeds
- 5 WIDE MOUTH PINT JARS

INSTRUCTIONS:

1. Prepare water bath canner and get the jars ready.
- 2: Prepare your BRINE by bringing water, vinegar and salt to a boil.
- 3: While brine and canner are coming up to a boil, gently wash cucumbers and nip off each end. Either leave cucumbers whole or slice to your preference.
- 4: At the bottom of each WIDEMOUTH jar, add 1 teaspoon each of mustard seeds, peppercorns and coriander seeds.
- 5: Pack TIGHTLY with pickles. Add a few slices of onion and fresh dill between cucumbers. Top with 2-3 garlic cloves. LEAVE 1" of HEADSPACE IN JAR.
- 6: Cover with Brine and leave 1/2" of headspace.
- 7: Cap and band jars to just finger tight and place into boiling water bath canner. Process for 10 minutes for pints below 1000 ft elevation. (15 minutes for 1,000-6,000 feet).