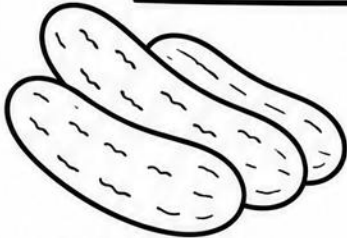


DILL PICKLES

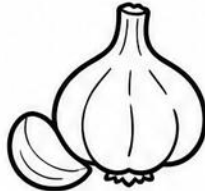
INGREDIENTS



CUCUMBERS



DILL



GARLIC



WATER



SALT



VINEGAR



PEPPERCORNS

1

PREPARE

WASH CUCUMBERS
AND TRIM ENDS.



2

PACK JAR

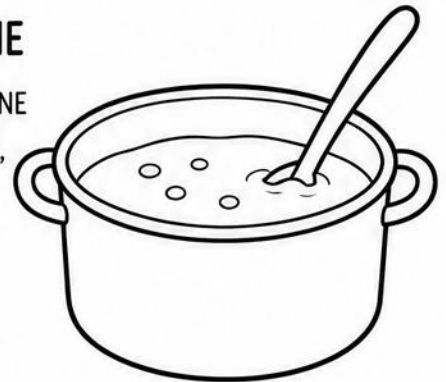
PLACE CUCUMBERS,
DILL, GARLIC,
AND PEPPERCORNS
INTO A CLEAN JAR.



3

MAKE BRINE

IN A POT, COMBINE
WATER, VINEGAR,
AND SALT.
BRING TO A BOIL
AND STIR UNTIL
SALT DISSOLVES.



4

POUR

CAREFULLY POUR
HOT BRINE OVER
CUCUMBERS IN
THE JAR, LEAVING
1/2 INCH SPACE
AT THE TOP.



5

SEAL

Wipe the rim
of the jar.
Place the lid
on tightly.
Let cool to
room temp.



6

CHILL

REFRIGERATE
FOR AT LEAST
24 HOURS
BEFORE
ENJOYING!



CRISPY, TANGY, AND DELICIOUS!