



# SWEET DILL PICKLES

## MAKES 6 QUARTS OR 12 PINTS

3  $\frac{3}{4}$  cup vinegar  
4  $\frac{1}{2}$  tsp. tumeric  
5 cup sugar  
 $\frac{3}{4}$  tsp. mustard seed  
3 T. salt

3 tsp. dill seed  
1 qt. water  
36 cucumbers sliced longwise in  
quarters, stand upright in 12 pint jars

## INSTRUCTIONS

Place  $\frac{1}{4}$  tsp. dill seed in each pint jar. Combine remaining ingredients except cucumbers, and bring to a boil. Pour over the cucumbers in jars. Put lids tightly on jars, then place jars in canner. Cover jars with water to  $\frac{1}{2}$  inch over top of jars. Bring water to a boil, boil for 5 minutes. Remove from canner. Allow to cool for 24 hours before moving.



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