



Dill Pickle Recipe: Yields 4-5 pint size jars

Equipment:

- Canning Jars
- 2 large pots
- Stirring spoons
- 2 burners
- Knife & cutting board

Ingredients:

- 2 pounds pickling cucumbers 3-4" long
- Assorted veggies- we like using cauliflower, bell pepper, & radish
- 4 cups of water
- 2 cups of vinegar
- 3 tablespoons of sea salt
- 2 tablespoons [Ball Pickle Crisp Granules](#)
- Black pepper
- Fresh herbs- dill, garlic, chives, oregano, parsley, and thyme
- 1-2 cloves of garlic
- 1 tbsp honey (optional)

Preparation:

- Heat up water, vinegar, honey, salt and granules on medium heat, stirring often.
- Once the salt has dissolved, add chopped garlic , fresh herbs, a dash or 2 of black pepper, stir and then turn off the heat.
- Brine must cool down before using
- Rinse and chop up veggies into small enough pieces to fit into jars
- Cut off only the tips of the cucumbers, they should remain whole for crispness.
- Place cucumbers and veggies into the jars until full
- Pour cooled brine into jars
- Add a little more fresh dill to top of the jar if desired
- Make sure lids are clean, wiped and dry then place onto jars.
- Put the finished jars into the refrigerator.
- We recommend leaving jars in the fridge for at least one week.