

LAMORA FARMS
— grow with us —

LaMora Farms Refrigerator Dill Pickles

Fresh, Crisp & Ready Overnight

FROM OUR FARM TO YOUR TABLE.

PERFECT FOR OUR
Pickling Cucumbers
& Fresh Dill!



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♥ LA MORA FARMS | ONTARIO, NY ♥

— INGREDIENTS —



2 lbs LaMora Farms
pickling cucumbers



4-6 sprigs
LaMora Farms
fresh dill



4 cloves
garlic



2 Tbsp
kosher salt



1 Tbsp
sugar



1 cup
white vinegar



1 cup
water



1 tsp
black peppercorns

(optional)



1 tsp
mustard seed

— STEPS —

- 1 Wash cucumbers and slice into spears or rounds.
- 2 Divide dill and garlic between two clean quart jars.
- 3 Pack cucumbers tightly into jars.
- 4 In a saucepan, combine water, vinegar, salt and sugar. Heat just until dissolved.
- 5 Pour brine over cucumbers.
- 6 Add peppercorns and mustard seed.
- 7 Cool completely.
- 8 Refrigerate at least 24 hours before eating.
Best flavor after 3-5 days.
Keeps about 1 month refrigerated.

— Fresh from the garden. Crisp from the jar. —