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## Dill Pickles

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### Ingredients:

| <b>Amount</b><br>(1, .50 ,<br>8) | <b>Unit</b><br>(cup, Tbsp, g,<br>ml) | <b>Item</b><br>(egg, chaya leaves,<br>sugar) | <b>Preparation</b><br>(crushed, diced, whole) |
|----------------------------------|--------------------------------------|----------------------------------------------|-----------------------------------------------|
| 14 to 16                         | small                                | cucumbers                                    |                                               |
| 2                                | tbsp.                                | vinegar                                      |                                               |
| 4                                | cloves                               | garlic                                       | peeled                                        |
| 4                                |                                      | bay leaves                                   |                                               |
| 1                                | tsp.                                 | whole mixed pickling<br>spice                |                                               |
| ½                                | tsp.                                 | mustard seed or celery<br>seed               |                                               |
| 2                                | bunches                              | fresh dill                                   |                                               |
| ¼                                | cup                                  | coarse salt                                  |                                               |
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## Recipe Instructions:

1. Wash cucumbers and drain.
2. Pack in upright position in 2 hot sterilized quart jars. Combine the next 6 ingredients and pour half the mixture in each jar.
3. Bring water and salt to boiling point and pour over cucumbers, leaving 1/2-inch space at top of jars.
4. Seal at once. Let stand at least 1 week before using.

## **Recipe Serving #:**

2 Quarts

<http://edn.link/rh2dpe>