



DILL PICKLES

by The Flying Carrot - SWELL

Ingredients

Makes 5 jars

- 15 small pickling cucumbers
- 10 garlic cloves, peeled and halved
- 10 tsp. dill seed
- 2 ½ tsp. red chili flakes
- 2 ½ cups distilled white vinegar
- 2 ½ cups apple cider vinegar
- 5 cups water
- 7 Tbsp. salt

Directions

Slice cucumbers into spears and divide equally between the jars. Add 2 cloves of garlic, 2 tsp of dill seed, and 1/2 tsp of chili flakes to each jar. Add the onion slices, divided equally between the jars. In a pot, bring the remaining ingredients to a boil to create the brine, then ladle the brine into the jars. Be sure to leave 1/2 inch of space below the top of the jar. Seal jars with lids and rings.

For refrigerator pickles: Allow jars to cool and place in the refrigerator. Should keep for up to two weeks. For longer storage: Add the jars to a warm water bath. Bring water to a boil and boil for five minutes. Remove from heat, allow to cool and place jars on the shelf for storage.

For tips and food safety information visit: <https://extension.colostate.edu/topic-areas/nutrition-food-safety-health/making-pickles-9-304/>

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