



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Spicy Garlic Dill Pickle Spears

makes 6 quarts

12 - 6" pickling cucumbers - overgrown

3 quarts water

1 quart white vinegar

1 cup coarse salt

6 fresh dill weed flower heads

6 cloves of garlic

6 whole dried hot peppers

Wash and dry cukes.

Bring vinegar, water and salt to a rolling boil and continue to boil for 2 minutes.

Pack cukes into sterilized bottles*.

Add garlic clove and a head of dill in each jar.

Pour hot vinegar mixture over packed cukes leaving 1/2" head room and seal.

*Follow manufacture's directions for sterilizing bottles and lids.

Keep pickles in a dark and cool place for 6 weeks before using.

THE LOVE: Use the freshest cucumbers possible. If the cukes have been picked longer than a day, soak them in an ice water bath for 1 hour to crisp them up before packing in the jars.