

"SWEET BABY DILLS" GHERKINS

INGREDIENTS

20 pickling cucumbers, about 2 1/2 cups
1 1/2 cups water
1 1/2 cups apple cider vinegar
3/4 cup granulated sugar
1 tablespoon salt
1 teaspoon whole peppercorn (I used black, white and pink)
1/2 teaspoon whole mustard seed
3 tablespoon fresh dill (chopped or not, up to you)

DIRECTIONS

Clean the pickles and make sure that any blemishes are cut off. Split the peppercorns and mustard seed between the two jars and add some of the dill to the bottom of the jars. Then stuff cucumbers into jars, filling almost to the top. Really fill them in there (sort of like a puzzle). Place remaining dill on top.

In a small sauce pan, bring vinegar, water, sugar and salt to a boil. Simmer until the sugar has dissolved and then turn off the heat. While the mixture is still hot, using a ladle and a funnel (or a ladle with pour spout), fill the jars with the vinegar mixture completely to the top. Refrigerate for at least 2 days before serving. Pickles will retain their texture and flavor for about two weeks.