

## Dill Pickles

From Kim's Grandma

Makes 4 quarts of pickles

Slice about five pounds of cucumbers and put in jars. Don't be afraid to shake them down in order to fit more. (You can slice them, cut them into spears, put them in whole ... whatever you want! I sliced and got 4 quarts so I can't be sure how many you'll get if you cut them differently.)

Add a sprig of fresh dill and a clove of garlic to each jar.

Fill a small pot with water. Add the jar lids, and bring to a boil to sterilize the lids.

Bring 3 cups of water, 1 cup of vinegar, and  $\frac{1}{4}$  cup of coarse salt to a boil. Pour liquid over cucumbers. Take the lids out of the boiling water, and cap the jars.

Turn the jars upside down on a dishtowel and leave them overnight to seal.

