

## **Dick's Pickles 1996™**

### **Brine**

4 Cups Pickling Vinegar  
16 Cups Water  
1 Cup Pickling Salt

Bring to boil in a large pot. Keep on simmer until you are ready to use it.

### **Each Jar**

1 Clove Garlic  
½ tsp. Of Pickling Spice  
¼ tsp. Of Alum  
1 or 2 Heads of Dill Weed

Fill with cucumbers and then add brine. Seal immediately!!. Wait 8 weeks and then they are ready.

### **Hints**

- You should be able to fill 4-6 jars of pickles with one batch of brine.
- Wash cucumbers carefully (2 times) and cut any bad or soft parts off.
- Do not wait too long after purchasing cucumbers to use them (2 Days Max) or they will go soft.
- It is best to add brine to only 2 or 3 jars at a time and seal. If you do not get a good seal the pickles will get soft.
- 1996 12 Quart bask of small cucumbers = 29 Jars of pickles.

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