

MICHELLE'S, NATHAN'S & JEFF'S DILL PICKLES  
(1996 VER)

BRINE

4 CUPS PICKLING VINEGAR

16 CUPS WATER

1 CUP PICKLING SALT

BRING TO BOIL IN LARGE POT  
TO POUR OVER PICKLES



EACH JAR

- 1 CLOVE GARLIC
- 1/2 TSP PICKLING SPICE
- 1/4 TSP ALUM
- 1-2 HEADS OF DILL

NOTE:

REMEMBER TO WASH  
CUCUMBERS THOROUGHLY

1996 120 SMALL PICKLES = 29 JARS

FILL EACH JAR WITH ~~PICKLED~~ CUCUMBERS  
THEN ADD BOILING BRINE. SEAL  
IMMEDIATELY. THEN WAIT 8 WEEKS.