



Dena's Dills

\$4.56 per quart • Refrigerator Pickling Style

Ingredients

*3/4 cup Cider Vinegar
1 – 1/4 cup Filtered Water
1 Tbsp. Kosher Salt
3/4 Tbsp. Sugar*

Heat the brine together and let cool.

*1/2 Tbsp. Mustard Seed
2 Cloves of Garlic, smashed
1/2 tsp Pickling Spice
1 Tbsp. Dill Seed
2 lbs. of Cucumbers, Carrots or Green Beans*

Sterilize a Quart Canning Jar and lid. Add the spices and then sliced cucumbers, carrots or green beans. Pour the brine over the vegetables. Keep in the refrigerator for up to 1 year. Do not can this recipe as it does not have the appropriate acid level.

Courtesy of Dena Aquilina

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