

DILLS

A good recipe from Betty Properzi – I've made many

Brine:

1 c vinegar, $\frac{1}{4}$ c pickling salt, and 5 c water.

Boil x 5 minutes. Make 6 batches for 20 quarts.

To each jar add: 5 – 6 whole allspice berries, a small clove of garlic, dill, and a wee piece of red chili.

Note: I have substituted $\frac{1}{4}$ - $\frac{1}{2}$ of the vinegar with cider vinegar and that is good too. In 2017 I added an extra $\frac{1}{2}$ c vinegar and an extra $\frac{1}{4}$ c salt to a triple batch.

For pickled carrots I use the same brine except to 3 batches brine I add an extra $\frac{1}{4}$ c salt.