

# Rosie and Harry's Dill Pickles

Rosalie and Harry Espe's Recipe from Owego, NY

In a Crock:

25 Cucumbers (washed approximately 3-6 inch) Depends on Crock

Grape Leaves - 1 per jar

1 clove of Garlic per Cucumber

Mix:

2 1/2 Cups of Apple Cider Vinegar

3/4 cup of Pickling Spice

2-3 bunching of Fresh Dill

1 3/4 Cups of Salt

2 1/2 Gallons of Water

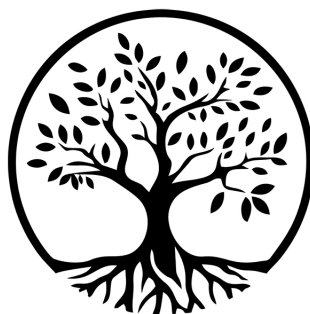
You will pour the liquid brine over the cucumbers

Let sit in your crock for 2-3 weeks

After brining, you will remove cucumbers and put the brine on the stove and bring to a simmer.

Pack cucumbers, and dill in jars and pour the hot brine over the cucumbers. Seal and put into your canner for 15 - 20 minutes.

Enjoy!



**The Earth Heals**

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