

*Dill Pickles*

Byron Petty

Hesperia

1st Place

6 pounds small pickling Cucumbers

2 sprigs fresh Dill per jar

2 cloves Garlic per jar

3 dried red Chili Peppers per jar

3 quarts Water

3 cups White Vinegar

$\frac{3}{4}$  cup Salt

$\frac{3}{4}$  teaspoon Alum

1. Scrub fresh Cucumbers under running water; remove blossom end; cut in half lengthwise.
2. Pack prepared Cucumbers in sterilized jars with top and stalk of fresh Dill, cloves of Garlic and Chili Peppers.
3. Combine Water, Vinegar, Salt and Alum; bring to a boil. Pour over Cucumber; seal jars.
4. Process for 20 minutes.