

Homemade Dill Pickles or Ozipku are always a hit at any meal.

5 lb. small **pickling Cucumbers**, un-waxed and un-washed

4-6 cloves **Garlic**

3 sprigs **Dill Weed with Flower Heads**

3 **Cherry leaves** or 1/4 tsp. alum (*optional*)

1/2 cup **Coarse or Kosher Salt**

3/4 to 1 gal. **Water**

6 **Peppercorns**

4-5 glass **Canning Jars or Crock**



Dill Weed with Flower Heads

- ◆ Soak but do not scrub cucumbers in very cold water for 30 min.
- ◆ Prick the cucumbers with a fork.
- ◆ Scald very clean glass jars with boiling water.
- ◆ Place a cherry leaf at the bottom and arrange cucumbers vertically in layers, inserting garlic cloves, and dill weed randomly. Do not pack tightly. (*If not using leaves, add alum for added crispness*).
- ◆ Add salt to boiling water and stir. Pour brine over cucumbers and add peppercorns. Cover the top with sprigs of dill and seal tightly.
- ◆ Place in a cool, dark place to ferment.
- ◆ After 2 to 3 days, the cucumbers will be semi-cured; some cooks prefer them that way. After a few more days, fully cured pickles will become a lighter green.

The natural taste is mellow, yet tart.

I never add alum and they always come out crisp, and I do not have access to cherry leaves.

Some cooks like to add a small piece of horseradish root to their jars to enhance the flavour.

Vinegar or spices are not used in this recipe.

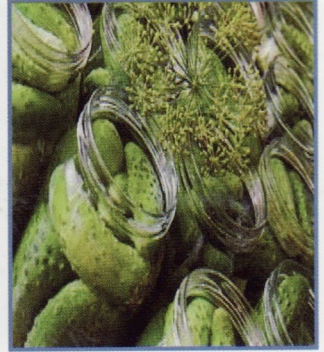
The juice or brine, is never thrown out; it is used as a base for soups, borsch, or drunk cold as an eye-opener.

To their health!!!



The beauty of canning your own pickles is that you can make them to suit your own personal tastes and needs.

2-3 lb. small **Pickling Cucumbers**
2 cloves **Garlic**
1Tb. granulated **Sugar**
2 Tb. white **Vinegar**
1 **Bay Leaf**
1Tb. **Coarse or Kosher Salt**
3 sprigs **Dill Weed** with Flower Heads
Very Cold **Water**
Glass **Canning Jars**



- ♦ Fill clean quart canning jar with pickles.
- ♦ Add garlic, bay leaf, sugar, pickling salt, and vinegar.
- ♦ Top jar with a coil of dill weed.
- ♦ Fill jars with very cold water to within 1/2" from the top.
- ♦ Seal jars. Leave on the counter for 3-4 days until the brine starts to cloud.
- ♦ Store in the refrigerator until all gone.

Mary Boguski

A Spicier Summer Dill Pickle

You can add the red pepper flakes to taste

12 -3" to 4" long pickling Cucumbers	2 cups Water
1 3/4 cups White Vinegar	1-1/2 cups fresh Dill Weed ,
1/2 cup granulated Sugar	8 cloves Garlic , chopped
1-1/2 Tb. Coarse Salt	1 Tb. Pickling Spice
1-1/2 tsp. Dill Seed	1/2 tsp. Red Pepper Flakes

- ♦ Combine cucumbers, water, vinegar, chopped dill, sugar, garlic, salt, pickling spice, dill seed, and red pepper flakes in a large bowl.
- ♦ Stir, and let stand at room temperature for 2 hours.
- ♦ Pack into sterilized jars, place a sprig of fresh dill into each jar, and seal with lids.
- ♦ Refrigerate for 10 days before eating. Use within 1 month.

Mama's Dill Pickles

Mama's recipe is to make a brine of 16 cups water, 2 cups vinegar, 1 cup sugar and 3/4 cup pickling salt. Boil for 5 minutes then immediately pour over jars filled with cukes, dill and garlic, and seal. Put sealed jars in a hot water bath until cukes lose their bright green color.

Easy...So I took her advice, with a couple modifications and here's what I did starting with gathering the canning jars and the ingredients.

Glass Canning Jars

Small Pickling Cucumbers

Pickling Spice

Peppercorns

Garlic

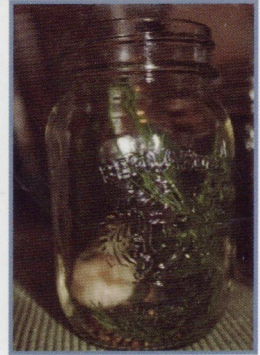
Brine

8 cups Water

1 cup. white Vinegar

1/2 cup granulated Sugar

1/3 cup coarse Pickling Salt



- ◆ Wash and clean cucumbers of any grit in cold water.
- ◆ Cut ends off the cucumbers
- ◆ Sterilize jars and into the warm clean jars add a pinch of pickling spice, couple of peppercorns or so, a head of dill weed and garlic.
- ◆ Add you cucumbers to the jar.
- ◆ Prep your brine - I used half the recipe. Bring it to a boil for 5 min.
- ◆ Fill jars with brine, shake to get out any bubbles, wipe the tops, pop on a clean lid, pop them into a hot water bath for about 5 min. or like Mama said - until they lose their bright green colour.
- ◆ Do not forget to label them.



Here comes the hard part... do not touch them for a month!