

## PICKLE BRINE

- 7 cups water
- 4 cups organic apple cider vinegar
- 3/4 cup organic sugar
- 3/4 cup pickling salt



**DILL BEANS** - Pick fresh beans wash and cut stem ends off. Blanch 2 minutes in boiling water cool in ice water. Pack into jars.

**DILL PICKLES** - Wash cucumbers and pack into jars.

**DILL ZUCCHINI** - Pick when 1.5" to 2" in diameter wash cut in 1/2 in slices pack into jars.

## DIRECTIONS FOR ALL

Pack in jars with some fresh dill and a clove of garlic and add part of a hot pepper, some dried hot pepper or small piece of horseradish.

Pour boiling brine over and seal the jars.

Cover the jars with a towel and let stand over night to cool slowly then put them in a cool place for at least 3 weeks.

Enjoy - they will keep for years.

