
Conway Springs Dill Pickles

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1/4 bushel pickling cucumbers

fresh dill

1 quart white vinegar

2 quarts water

3/4 cup pickling salt

1 tablespoon alum

Slice clean cucumbers lengthwise or leave smaller ones whole.

In a pot, combine the vinegar, water, salt and alum. Heat to boiling.

Place three to four heads of fresh dill in the bottom of a clean, hot sterilized jar. Pack pickles, standing, as tightly as possible, adding two to three heads of fresh dill on top. Pour the boiling hot vinegar mixture to cover. Adjust the lids and process in a boiling water bath for 10 minutes.

(If pickling a few jars at a time, as cucumbers ripen, save the vinegar mixture and reheat it for the next batch.)

(To get a good dill flavor in these pickles, don't open them for at least six weeks after canning.)

Yield: 10 quarts

Condiments, Sauces

Per Serving (excluding unknown items): 140 Calories; trace Fat (0.2% calories from fat); trace Protein; 58g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 67mg Sodium. Exchanges: 0 Vegetable; 4 Other Carbohydrates.