

# Sun Dill Pickles

I always sterilize my glass jars in boiling water as well as lids, if plastic jar I rinse with a solution of water and bleach. (Miracle Whip has a nice wide mouth plastic jar now.) Some people don't, but I feel safer for long term storage. These pickles last a year, sometimes longer before they tend to get too soft to enjoy.

Ingredients consist of these items:

**Pickling cucumbers**

**Head of fresh dill**

**Fresh garlic toes**

**Wild grapevine leaves**

**1 tsp. dried dill seed** (I collect mine every year for the next year, but dollar store is another cheap option)

**Pickling salt**

**White vinegar**

**Alum.** (Much cheaper if you buy in the pharmacy section instead of the seasoning/spice section of a supermarket. It is difficult to find, asking is much easier!)

Place a grape leaf in the bottom of your jar. The handle of a wooden spoon makes it easier to get it across the bottom. Add your head of dill, 1 measuring teaspoon of dill seed, one large or two medium toes of garlic. Add your spears, hunks or slices of cucumbers, jamming them as close to each other as possible. When doing spears, I lay the jar on its side, one spear next to and on top of the other until nearly full, then stand it up and carefully cram more in. That handle of the wooden spoon comes in handy for getting the very last one in there. Some times there is room to lay some smaller ones across the top of the jar, filling the jar as full as possible. Top off with a **grape leaf**. I use a large one on the bottom with a smaller one for the top.

Next mix the solution. Any left over can be saved in the refrigerator for future use, just bring it to room temperature first, or microwave it until it is room temperature or mix another batch into it, using HOT water. I like to mix a double batch in an 8 cup measuring cup with a handy pouring spout to start with.

Solution:

**Mix ½ cup pickling salt and 1 rounded ½ teaspoon Alum. Add 1½ C. white vinegar, stirring to dissolve. Add 2½ C. tap water. Stir until clear.**

Pour over cucumbers filling to top of jar, place cap on and shake, remove cap and see if more solution is needed.

Set in sun for 2 to 3 days depending on temperature and amount of sunshine available. In sunny high 80's to 90 degree weather, 2 days of sun bathing is sufficient.

Chill and continue to store in refrigerator forever and ever....amen!