



Marge's Diner Dills

**My most sought-after condiment.
After all, what's a Diner without dills?**

Here's how you do it ...

Wash the cucumbers.
Let stand in cold water overnight.
Dry and pack in sterilized jars with powdered alum, cloves of garlic, dill head and stems and a red pepper (optional) in each jar.

Combine vinegar, water and salt in a pot.
Bring to a boil, and fill the jars.

Makes 6 to 8 quarts, an equivalent of 12 to 14
500 ml jars

This recipe can be doubled, which is a good
thing.

What's in it?

20 to 25 cucumbers (2 ½ to 3 inch size)
1 quart white vinegar (4 cups)
3 quarts water (12 cups)
1 cup salt
Powdered alum (less than 1/8 teaspoon)
Garlic cloves (1 to 3 in each jar)
Dill heads and stems
Hot red peppers (optional)
Green, pink, red or black peppercorns (1 to 3
in each jar)



From kitchen to table

One thing about Marge's Diner Dills is that they make great gifts during the holiday season. They are equally happy to sit on a buffet table, appear by yummy turkey sandwiches, snuggle inside a juicy hamburger or just hop from the jar right into your mouth if no one is watching.

Leftovers Not bloomin' likely.