

Solar Dill Pickles

4 lbs pickling cucumbers	1 t pickling spices
9 c distilled water	Lots of garlic
1/3 c pickling salt	Lots of dill
1 c cider vinegar	Red pepper - optional
1 t alum	2 large grape leaves

Bring water, salt, vinegar, and alum to a full boil. Let cool. Put dill and garlic on the bottom of the jar, then a good layer of cukes, then another layer of garlic and dill. Repeat until jar is full. Cover with brine. Put 1 teaspoon of pickling spices and at least 2 grape leaves on top. *Remember the grape leaves.*

Leave in good sun for 4 days - turn 1/4 turn each day. Don't leave jars on sand or cement. Set them on a board, chair, or something made of wood.

Be sure to remove blossoms from cukes. Blossoms contain enzymes that can soften the pickles.

Be sure to use the grape leaves, at least 2 large ones. They contain a chemical that inhibits cellular breakdown. Also, use lots of garlic and dill.

Store jars in a cool, cool place such as a cellar, basement or refrigerator. If not, they will soften. Makes 6 quarts.

Recipe courtesy of Kenneth L. Bowie

Sweet Refrigerator Pickles

Put in jar: (1/2 gallon works nicely)

- 6 cups sliced cucumbers
- 1 cup sliced onion

Mix cold and pour over cucumbers:

- 1 3/4 cups sugar
- 1 cup vinegar
- 1 1/2 teaspoon salt

Let stand in refrigerator 3 days. Do not add any other liquid as cucumbers make their own juice. *Recipe courtesy of June L. Johnson*

Zucchini Pickles AKADill Pickles

Brine: 1 c. water 1 c. (apple cider or white) vinegar 2 tsp. pickling salt

Combine ingredients and bring to a boil. Meanwhile, cut off the ends of the zucchini. Cut into spears. Pack jars with zucchini spears, add a couple teaspoons of dill seed, garlic cloves (cutting in half for more flavor), fresh dill flower heads, fresh or dried whole hot pepper (optional). Feel free to add any other spices of your liking. Cover jar contents with brine to 1/2" from top, making sure to get rid of air bubbles in the jar.

Wipe the rim and place hot lid on top and seal hand tight. Boil in water bath for 20 minutes. Remove the jars and allow to cool. After cooled, the lid should not pop up when pressed. If it pops back, place that jar in the fridge.

*The recipe did not say how many jars you need but you can scale your brine to how many jars you pack. This is also the same basic recipe you would use for making dill pickles. If you feel adventurous and want to try canning and never have, try to find a friend to do this with that does know how. If you have any questions please feel free to call the farm. Thank you Amira for sharing this recipe!!