

Patty's Plants Natural & Organic Garden
Supply Presents:

Sunshine Pickles

By *Michelle Kolinski*

2 heads dill in bottom of jar

Slice pickle spears lengthways (put in jar)

Boil:

7 c. water

2 c. white vinegar

1/2 c. canning salt

1/2 tbsp. mixed pickle spices

1/8 tsp. garlic powder

Boil for at least 3 Minutes.

Pour over pickles.

Seal Container.

Place in direct sun for at least 3 days.

Put in the refrigerator.

Must be kept in refrigerator at all times.



Or to make it even easier Patty's style when she in a hurry to get things done:

Use the pre-packaged Mrs. Wages Kosher Dill Pickle seasoning pack. Follow the directions as far as making the brine. Then pour it over the sliced spears in sterilized jars. Close and put in the sun for 3 days. Then refrigerate. Yum!