

Easy Homemade Pickles

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My MIL's recipe called for a 50-50 blend of sour pickles and dill. But I did a bit of recent pickle reconnaissance, and sour pickles are hard to find these days. (Look on the bottom shelf of your pickle aisle for really big jars.) You can definitely use all dill pickles in this recipe. As for the sugar, try to stay with my ratios because you need a good deal of sugar to make this work. If your jar of pickles is different than mine, remember some basic algebra and find the ratio for the size jar you are using. After three (four is even better) days in the fridge, spoon the pickles and juices into clean jars. I save Bonne Mamam jam jars for this very purpose! Run canning jars through the dishwasher to sterilize first before filling. And save the juice from the pickles when the last pickle is gone. I pour it into cole slaw. These make great gifts!

Makes about 4 half-pints

1 jar (46 ounces) whole sour or kosher dill pickles
3 cups granulated sugar
4 to 5 large cloves garlic, peeled
2 to 3 dried hot peppers

1. Drain the pickles and place on a cutting board. Slice off the stem and blossom ends of the pickles. Slice the pickles 1/4-inch thick.
2. Place about a quarter of the sliced pickles in a large glass or stainless steel (non-aluminum) bowl and top with about a quarter of the sugar. Slice the garlic and crumble the hot peppers and scatter a third of it over the top. Add another layer pickles, sugar, and garlic and peppers, and continue until you use all the pickles, sugar, garlic and peppers. Cover the bowl with plastic wrap and place in the refrigerator for at least three days. After day one, you can stir the pickle mixture once or twice a day. (Dayna stirs hers once every morning and again in the afternoon.)
3. One day three, pack the pickles and juices into clean jars. Seal and refrigerate. The pickles

will keep for up to five months.