

## German Pickles

Helmuth Huber, Fargo, ND, e-mail message to Michael Miller

Here is a recipe that has been in our family for over 70 years and we still make 50 to 60 quarts a year.

Recipe for quart jar:

Sterilize jars, do it in the dishwasher

Put in enough dill to cover bottom, 2 or 3 sprigs

1 teaspoon pickling spices

2 or 3 slices of garlic

Pack jar with cucumbers not to full add a few carrot stix for color,they also taste good, do not fill jar to full as you will be adding more ingredients.

1 teaspoon pickling spices

2 or 3 slices of garlic, more if you want a stronger taste

4 to 5 red peppers (more if you like them hot-hot)

1/8 to 1/4 teaspoon alum

1/8 teaspoon cayenne pepper

1 heaping teaspoon pickle salt for the quart recipe

Bring water to a boil, be sure to use spring water or good well water, this makes a big difference in the quality of the Pickles. Also sterilize the caps and covers.

Pour boiling water over pickles, we use a table knife inserted at the top of the jar.

When pouring so you don't crack the jar. Seal with sterilized cover and cap, and stand them on the head, (this helps them seal) for at least 3 hours, over night works out real well.

Good eating

Herb