

Sour Pickles

Sour pickles are all the rage with younger gourmets (your grandchildren), but pickling a large batch can be daunting. This recipe for smaller batches makes things easy. Even better, you can put it in the back of the refrigerator and it will be ready in seven days. Since okra and cucumbers are coming in now, it's the perfect time to enjoy.

25 pickling cucumbers or okra
2 heads of dill
2 cloves garlic
2 hot peppers
1/4 cup salt
1 cup vinegar
2 cups water



Clean 2 quart sized jars. Place 1 clove garlic and 1 hot pepper in each jar. Parboil vegetables for 2 minutes and place in jars. Heat vinegar and water (do not boil). Add salt and stir constantly until salt is dissolved. Pour over veggies, cover and place in refrigerator for 7 days. Serve cold.

(Submitted by Sherri Wagner)