



Sweet Dill Pickles

Makes 6 pints

12 fresh cucumbers (approximately)
6 grape leaves
6 fresh garlic cloves, peeled
6 fresh flowering dill sprigs

Syrup

2 cups sugar
2 tablespoons sea salt or pickling salt
1 cup white vinegar
3 cups water

Slice cucumbers $\frac{1}{4}$ inch thick (you can also slice into spears). Place 1 grape leaf, 1 garlic clove, and 1 dill sprig in the bottom of each sterilized pint jar.

In a saucepan, combine syrup ingredients and heat to boiling. Pour over cucumbers, leaving a 1-inch head space. Place lids and tighten bands just until snug. Process in a boiling water bath for 10 minutes. For full flavor, allow to age for 2 weeks before opening.

TIP: The tannins in grape leaves help keep the pickles crisp. Also, a thicker-skinned cucumber stays more crisp when pickled than those with thinner skins.
