

Refrigerator

KOSHER DILL PICKLES

Makes 4 Pints

- 🍃 2 lbs of pickling cucumbers (about 10—3 to 4-inches)
- 🍃 $\frac{3}{4}$ cup Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🍃 2 cups water
- 🍃 1 pouch Mrs. Wages® Kosher Dill Pickles Mix

— *Pack. Refrigerate. Enjoy.* —

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH cucumbers and drain. Cut a $\frac{1}{16}$ -inch slice off blossom end and discard. Leave cucumbers whole, or cut into spears or slices.

COMBINE Mrs. Wages® White Distilled Vinegar, water and Mrs. Wages® Kosher Dill Pickle Mix into a large non-reactive saucepan. Do not use aluminum. Bring mixture just to boil over medium heat, stirring constantly until mixture dissolves. Remove from heat.

Pack cucumbers into sterilized hot jars, leaving $\frac{1}{2}$ -inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving $\frac{1}{2}$ -inch headspace. Unused brine may be stored in a non-reactive container up to 1 week in refrigerator. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 1 part hot vinegar and 2 parts hot water.

Cool jars to room temperature. Keep unopened properly processed product refrigerated and use within 6 months. Once opened, use within 1 week.