

# Refrigerator

## POLISH DILL PICKLES

Makes 4 Pints

- 2 lbs of pickling cucumbers (about 10—3 to 4-inches)
- 1¼ cup Mrs. Wages® White Distilled Vinegar (5% acidity)
- 1¾ cups water
- 1 pouch Mrs. Wages® Polish Dill Pickles Mix

*Pack. Process. Enjoy.*

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

**WASH** cucumbers & drain. Cut 1/16-inch slice off blossom end and discard. Leave cucumbers whole, cut into spears or slice.

**COMBINE** Mrs. Wages® White Distilled Vinegar, water and Mrs. Wages® Polish Dill Pickles 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 ½-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving ½-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 1 part hot water.

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