



RECIPE NAME: Homemade Refrigerator Dill Pickles

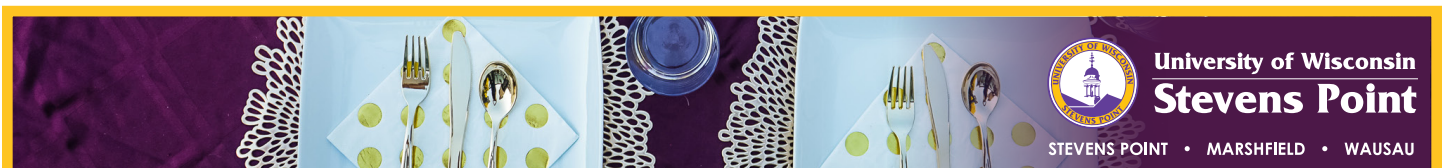
FROM THE KITCHEN OF: Nancy Mancheski '83

INGREDIENTS:

1 qt water
1 pt white vinegar
3/4 cup sugar
1/4 cup pickling salt
Fresh pickling cucumbers
Fresh dill, garlic & onion

INSTRUCTIONS:

Bring first 4 ingredients to a rolling boil.
Pack 4 quart jars with cucumbers, fresh dill, garlic & onion.
Pour boiling ingredients over cucumbers. Let sit in jars for 24 hours at room temperature.
Store in refrigerator.



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