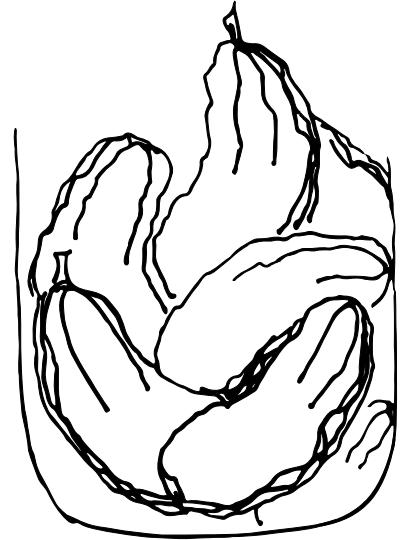
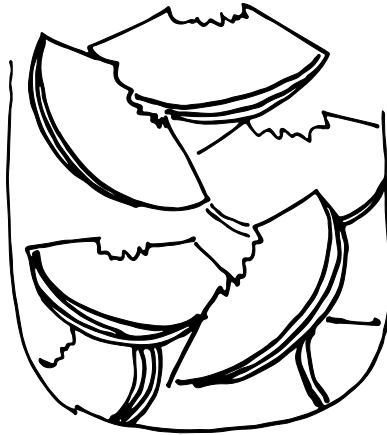
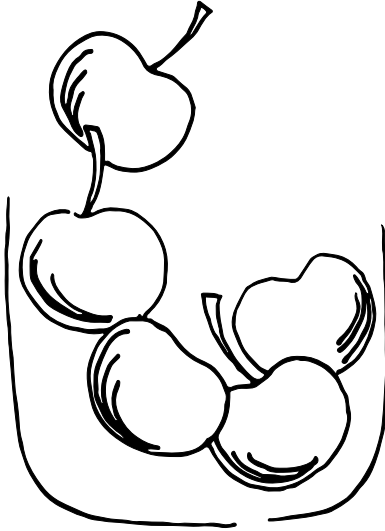
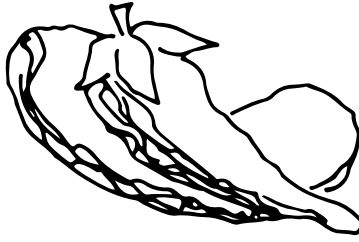




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Spicy Dill Pickles

Ingredients

12 small pickling cukes
3 small bunches of dill
3 dried small red chili peppers
1-1/2 cups water
1/2 cup pickling salt

1 small yellow onion sliced
6 cloves of garlic crushed
3/4th Tsp. black peppercorns
1-1/2 cups apple cider vinegar
1/2 cup sugar

Instructions

Place cukes in cold water for 6 hours

Divide dill, garlic, onions, peppers and peppercorns into 3 jars pack in cukes

Boil water, salt, sugar and vinegar for 2 minutes, pour hot liquid into jars leaving 1/2 " of headspace.

Process in hot water bath for 15 minutes

Let set for 3 to 4 weeks



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1 cup sugar

2 tsps. cinnamon

1 lb. cherries

1 cup vinegar

1/2 tsp. salt

3 cups water

8 blanched peaches

10 small cukes

11 Tblsp. Cloves

3/4 heads dill

give thanks