



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring canning, pickling, and preserving, July 24

Dill and Mustard Seed Pickles

By: Brett August, finalist on *The Next Food Network Star*

Ingredients

1 quart water
1 cup kosher salt
2 quarts red wine vinegar
5 pounds small, fresh cucumbers
Fresh Dill
2 tablespoons mustard seed

Instructions

- In a large pot, combine water, salt, vinegar, and mustard seeds. Bring to a boil.
- Place fresh cucumbers and a large sprig of dill in each Mason jar.
- Pour the boiling vinegar water into each jar and seal jar securely.
- Refrigerate for 2 to 3 days before eating.