

Sides/Dill Crock

- A: 18C water
6C white vinegar
2/3C canning salt
- B: grape leaves, washed
2 bunch dill
- C: 30 cucumbers (optional: cauliflower, carrots, etc.)
10c garlic, sliced
1 onion, sliced
1. Combine (A) and bring to boil. Let cool to 100F.
 2. Place a layer of (B) in bottom of crock, followed by (C), then remainder of (B).
 3. Weigh down with pot lid and weight, set in dark place 1 week. Eat or place int jars and refrigerator.
- Servings: 30
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