

## *Tammy's Dill Pickles*

**1 PECK SLICED OR CHUNK CUCUMBERS**  
**1 GALLON BOILING WATER**  
**1 1/2 PINTS PINK Himalayan SALT (no iodine)**  
**LARGE CHURN OR 2 1/2 GALLON GLASS JAR**  
**ONION-SLICED THIN IN ABOUT 1/2 IN PIECES.**  
**GARLIC-TWO CLOVES PER JAR**  
**FRESH DILL OR DILL WEED**  
**1 1/2 cups water & 1/2 cup vinegar per qt. jar**

**Day One:** Pick small cucumbers and remember the smaller the crunchier they will be. Wash remove ends and slice. Layer in a jar or churn with cucumber slices and salt continuing until finished.

Bring water to a boil and pour over cucumbers. Let sit in the jar for a minimum of 14 days.

**Day Ten:** Start tasting your pickles once a day to see if they are crunchy. They will not be ready for canning until the brine starts getting cloudy, that is why I prefer large glass jars for brining.

**Day 14-16:** You choose the day, when it works with your schedule. Pour the juice off the pickles and put the pickles in a large bowl. (do not rinse!)

**Canning:** Wash and sterilize your jars & rings. You can sterilize them in the dishwasher if you have a sterilize setting. The flat seals are new and improved today and should not be placed in boiling water.

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Pack each can in layers of pickles, slithers of onion, fresh dill or dill weed, slices of garlic clove.

Bring vinegar & water to a boil and pour over pickles leaving ¼” space at the top of the jar. Seal jars by turning rings just until tight (not too tight) and store when cool. Top of the lids should seal. If some do not store in the refrigerator.

## *Hot German Potato Salad*

**3 LB. WASHED, BOILED & SLICED POTATOES**

**1 LARGE ONION, CHOPPED**

**1/2 LB. BACON, FRIED WITH GREASE RESERVED**

**1/4 CUP VINEGAR**

**2 TBSP. SUGAR**

**1/2 TSP. CELERY SEED**

**1/4 CUP FLOUR**

**3/4 CUP WATER**

**1 TBSP. BUTTER**

Bring potatoes to a boil and cook until fork tender. (Slice before or after boiling). Place sliced potatoes in a large bowl. Pour grease in a glass measuring cup. Add onion to skillet and cook until tender. Put onion into a bowl with potatoes. Add ¼ cup bacon grease and heat, add butter, flour, salt and mix well. Cook until the flour is brown.

Add water and vinegar and bring to a boil. Pour over potatoes and mix. Place in a baking dish and bake until bubbly.