

## Kosher Dill Pickle Spears

These have a nice kick to them. If you would like you omit the jalapeno peppers you will have a milder version.

Yield: 4-quart jars

4 -quart jars, cleans and hot. Bands and lids, in hot water

2-1/2 cups	water
2 cups	white vinegar
1/4 cup	granulated sugar
1/4 cup	pickling salt
3 lbs	pickling cucumbers, sliced into spears
1 small	jalapeño pepper, sliced (keep seeds)
1 each	red, yellow, orange bell pepper, diced

### *Per jar*

1 clove	garlic
2 tsp	bell pepper, diced
1 large piece	jalapeño pepper
1	Bay leaf
1/4 tsp	pickle crisp
1/2 tsp	mustard seeds
1/4 tsp	mixed pepper seeds
1/4 tsp	dried dill

1. In a large pot, bring water, vinegar, sugar and salt to a low boil. Place in a pourable container. Set aside.
2. In hot 4-quart jars, pack with cucumbers, garlic, bell pepper, bay leaf, pickle crisp, jalapeño, mustard seeds, pepper seeds and dill.
3. Top each jar to the neck with vinegar mixture. Place lid on top and loosely tighten the neck ring.
4. In a canner, process for 15 minutes, while it boils, and then turn off the heat and rest for 5 minutes. Take out of the canner and let rest for 24 hours prior to moving.
5. Pickles are ready in 2 weeks. Properly canned , pickles will last 18-24 months.