



Dilled Green Tomatoes

Green Tomatoes, Cherry or quartered whole

Celery Stalks

2 ea Whole cloves of garlic

2 ea Dried hot peppers

Vegetables of your choice

1 sprig of fresh dill per jar

Chic Noll

Wendy Milbrat's Grandma

Sterilize **8 pint jars** and lids. Wash tomatoes, celery and vegetables of your choice and cut to preferred size. Fill each sterilized jar with veggies, garlic, dried peppers and fresh dill sprig. Pour hot brine (below) over the vegetables in each jar, put on the lids and screw caps and let sit until lids pop; they do not need to be processed. Let sit for a minimum of 6 weeks before opening.

Brine—Bring to a hard boil and boil for 5 minutes—then pour over vegetables:

2 qt Water

1 qt Vinegar, Distilled White (or cider **unless** adding white vegetables)

1 cup Kosher salt

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