

## **DINOSAUR BAR-B-QUE'S GARLIC DILL PICKLES**

<http://andreasrecipes.com/2010/08/13/dinosaur-bar-b-ques-garlic-dill-pickles>

Makes about 4 quarts/liters.

Adapted from *Dinosaur Bar-B-Que: An American Roadhouse*, by John Stage, Nancy Radke.

### **Equipment**

4 (1-quart) jars with lids, cleaned well in hot water  
3-quart saucepan  
wide mouth funnel

### **Ingredients**

4 pounds (~1.8 kilos) pickling cucumbers  
1/4 cup chopped garlic  
2 jalapeño peppers, thinly sliced  
1/2 cup chopped fresh dill

#### **BRINE**

4 cups (960 ml) white vinegar  
2 cups (480 ml) water  
6 tablespoons kosher salt  
1/2 cup (88 g) sugar  
5 tablespoons pickling spice  
2 tablespoons mustard seeds  
2 tablespoons black peppercorns

### **Preparation**

1. Combine the vinegar, water, kosher salt, sugar, pickling spice, mustard seeds, and peppercorns in the saucepan and bring to a boil over high heat. Remove from the heat and allow to cool until just slightly warmer than room temperature.
2. Slice the cucumbers into 1/2-inch thick rounds. Divide them evenly between the jars. Add the garlic, jalapeños, and dill, dividing evenly between the jars.
3. Pour the brine into the jars making sure to cover the ingredients. Cool to room temperature and cover with lids. Store in the refrigerator, allowing the pickles to marinate for a week, then serve.