

Dill Pickles



Ingredients

- 10 pickling cucumbers
- 6 cloves garlic, smashed
- 2 cups water
- 2 cups white vinegar
- ¼ cup sea salt
- 1 bunch fresh dill
- 1 tbsp. pickling spice

Directions:

1. Pour the water, vinegar, half the salt, pickling spice and dill into the inner pot and press the **CHICKEN/MEAT** button. Bring to a boil without the lid on.
2. Cut the cucumbers into spears. Place them into the jars.
3. Strain the spices out of the brine. Carefully pour the brine into the jars 1" from the top and seal.
4. Using a flexible nonporous spatula gently press between the pickles and the jar to release any trapped air bubbles.
5. Clean the rims with white vinegar and seal.
6. Place the jars into the clean inner pot and add water until the jars are covered ¼ of the way.
7. Press the **CANNING/PRESERVING** button pre-programmed for 30 minutes.
8. When the time runs out and the steam has been released, remove the lid and carefully remove jars using the canning tongs.