

Pickle Canning Instructions

Dill Pickles:

Ingredients – pickling cucumbers, whole garlic, peppercorns, fresh dill, vinegar, sea salt and water.

Process – pack jars first with garlic (4 – 6 cloves), teaspoon of peppercorns and full head of dill (or more, if you want more of a dill flavor). Then pack pickling cucs in the jar until full. You can add whole cucs or sliced, but whole cucs will stay crisp longer.

Cook the brine in a pot, consisting of vinegar water and salt. The mixture of vinegar and water should be 50/50 and for sea salt use one tablespoon per quart jar.

Bring the brine to a boil and then ladle brine to the packed jars. Make sure the pickles are covered with the brine, but only fill jar about ½ inch from the top. Put the lid on and let stand until jar seals. (usually within the hour) If jar does not seal, you can either hot-bath the pickles or just put them in the refrigerator.

Pickles will be ready to eat in 15 days.

Bread & Butter Pickles:

Ingredients – cucumbers or zucchini, onions, green peppers, cider vinegar, brown sugar, sea salt, mustard seed, celery seed and turmeric.

Process – cut 8 cups of cucumbers (or zucchini) in slices about 1/8 to ¼ inch thick, chop onions (2 cups) and green peppers (1/2 cup) and put in large pot. Add sea salt (1 tablespoon) on top of chopped vegetables and let sit for about an hour.

Then add cider vinegar (1 cup), brown sugar (1 ¾ cups), ½ tsp of celery seed, ½ tsp of mustard seed and ½ tsp of turmeric to pot. Cook on a moderate level until vegetables are fully cooked down, but plenty of liquid in the pot.

Once the bread & butter pickles are cooked, add the vegetable and brine to jars (so that liquid covers the vegetables) and hot-bath the jars for 15 minutes. Remove from hot-bath and jars should seal within the hour.

Bread and Butter pickles are ready to eat once they are cooked in the brine.