

DILL PICKLES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

These tangy dill pickles are a delicious snack or sandwich topping.

Ingredients

- 8 lbs pickling cucumbers, washed and halved or quartered lengthwise
- 8 litres of water
- $\frac{3}{4}$ cup canning and pickling salt (**not** table salt)

PICKLING SOLUTION

- 6 cups (1.5 L) vinegar (5% acidity)
- $\frac{1}{2}$ cup (125 ml) canning and pickling salt
- $\frac{1}{4}$ cup (60 ml) sugar
- 8 cups (2 L) water
- 2 tbsp. (30 ml) whole mixed pickling spice
- 3 - 4 tsp. (15 - 20 ml) whole mustard seed (1 tsp. (5 ml) per pint jar)
- 10 - 12 fresh dill sprigs (1 sprig per pint jar)
- 1 - 2 garlic cloves, peeled, per pint jar (optional)
- Cheesecloth bag

Preparation

1. Place the washed and cut cucumbers in a large bowl.

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2. Prepare brine by dissolving $\frac{3}{4}$ cup salt in 8 L of water.
3. Pour over cucumbers, cover and let stand 12 hours. Drain.
4. Prepare pickling solution of vinegar, $\frac{1}{2}$ cup salt, sugar and 2 quarts water in a large saucepan.
5. Add mixed pickling spices tied in a clean cheesecloth bag.
6. Heat to boiling.
7. Remove the spice bag.
8. Pack cucumber into clean, hot pint or quart jars, leaving $\frac{1}{2}$ -inch head-space.
9. If desired, add 1 teaspoon mustard seed, 1 fresh dill sprig and 1 or 2 garlic cloves per jar.
10. Cover cucumbers with hot pickling solution, leaving $\frac{1}{2}$ -inch headspace.
11. Remove bubbles with a rubber spatula. Wipe jar rims clean with a damp cloth.
12. Cap jars with pre-treated lids. Adjust lids and process. Process jars in a boiling water canner: 15 minutes for pints, 20 minutes for quarts.

Yield: 7 to 9 pints