



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

A FASCINATING WORLD
UN MONDE FASCINANT



QUICK-PACK DILL PICKLES

Ingredients

8 lbs (3.6 kg) pickling cucumbers; 3 - 5 inches (7 - 12 cm) long
2 gallons 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 heads, washed ($1\frac{1}{2}$ heads per pint jar) OR 1 tbsp. (30 ml) dill seed or dill weed per pint jar
1 - 2 garlic cloves, peeled, per pint jar (optional)
Cheesecloth bag

Preparation

Wash cucumbers carefully. Cut 1/16-inch (2 mm) slice off blossom end and discard, but leave 1/4-inch (6 mm) stem attached. Prepare brine by dissolving $\frac{3}{4}$ cup salt in 2 gallons water. Pour over cucumbers, cover and let stand 12 hours. Drain. Prepare pickling solution of vinegar, $\frac{1}{2}$ cup salt, sugar and 2 quarts water in a large saucepan. Add mixed pickling spices tied in a clean cheesecloth bag. Heat to boiling. Remove the spice bag. Pack cucumber into clean, hot pint or quart jars, leaving $\frac{1}{2}$ -inch head-space. If desired, add 1 teaspoon mustard seed, $1\frac{1}{2}$ fresh dill heads and 1 or 2 garlic cloves per jar. Cover cucumbers with hot pickling solution, leaving $\frac{1}{2}$ -inch head-space. Remove bubbles with a rubber spatula. Wipe jar rims clean with a damp cloth. 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