

for the entire processing time. Processing kills spoilage organisms and ensures a good seal on the jar.

Store sealed jars of pickles in a cool, dry, dark place.

Before using pickles, check for spoilage. Signs of spoilage include leakage, bulging lids, loss of seal, gasiness, cloudy liquid,<sup>9</sup> mold, disagreeable odor, or unusual mushiness or slipperiness. Discard pickles without tasting that show any sign of spoilage.

### QUICK DILL PICKLES

*Yield: 7 quarts*

- 17 to 18 lbs. pickling cucumbers,  
3 to 5 inches long
- 1½ cups pure granulated salt (or 2½ cups  
pure flake salt or 3 cups Kosher salt)
- 2 gallons water
- 6 cups vinegar
- 9 cups water
- ¾ cup pure granulated salt (or 1¼ cups  
pure flake salt or 1½ cups Kosher  
salt)
- ¼ cup sugar, if desired
- 2 tablespoons whole mixed pickling  
spices
- 2 teaspoons whole mustard seed  
per quart jar
- 3 heads fresh or dried dill per quart jar
- 1 to 2 cloves garlic per quart jar,  
if desired

Wash cucumbers. Make brine by dissolving 1½ cups salt in 2 gallons cold water. Cover cucumbers with brine and let stand overnight. Drain.

Combine vinegar, 9 cups water, ¾ cup salt, and sugar. Tie mixed pickling spices in a clean, thin, white cloth and add to vinegar mixture. Heat to boiling.

Pack cucumbers loosely into clean, hot quart jars to ½ inch from top. **Avoid too tight a pack.** Add mustard seed, dill, and garlic to each jar. Cover with boiling-hot pickling liquid, leaving ½-inch headspace. Adjust lids. Process 20 minutes in a simmering water bath.

<sup>9</sup> Although cloudy liquid may be a sign of spoilage, it could instead be due to minerals from hard water or anti-caking ingredients from ordinary table salt. In the case of brined dill pickles, yeast development during fermentation causes cloudiness. If liquid is cloudy, carefully examine the pickles for other signs of spoilage before using them.

### BREAD AND BUTTER PICKLES

*Yield: 7 pints*

- 4 quarts pickling cucumbers, sliced  
(about 6 lbs.)
- 4 to 6 medium onions, sliced
- ⅓ cup pure granulated salt (or ½ cup pure  
flake salt or ⅔ cup Kosher salt)
- 2 quarts ice, crushed or cubes (about  
2 trays)
- 3 cups vinegar
- 4 to 4½ cups sugar
- 1½ teaspoons turmeric
- 1½ teaspoons celery seed
- 2 tablespoons mustard seed

Wash cucumbers. Cut into ⅛-inch to ¼-inch slices; discard ends. Slice onions thinly.

In a large bowl, combine cucumber and onion slices. Add salt and mix thoroughly. Cover with ice and let stand 3 hours. Drain.

Combine vinegar, sugar, and spices. Heat to boiling. Add drained cucumber and onion slices and heat 5 minutes.

Pack hot pickles loosely into clean, hot pint jars and cover with boiling-hot pickling liquid to ½ inch from top. Adjust lids. Process 5 minutes in a simmering water bath.

### SWEET GHERKINS

*Yield: 6 to 7 pints*

- 5 quarts pickling cucumbers, 1½ to  
3 inches long (about 7 lbs.)
- ½ cup pure granulated salt (or ¾ cup pure  
flake salt or 1 cup Kosher salt)
- 6 cups vinegar
- 8 cups sugar
- ¼ teaspoon turmeric
- 2 teaspoons celery seed
- 2 teaspoons whole mixed pickling spices
- 8 1-inch pieces cinnamon stick
- ½ teaspoon fennel, if desired
- 2 teaspoons vanilla, if desired

#### First day

Wash cucumbers. Place in a large container. Add salt and cover with boiling water. Let stand overnight (about 12 hours).

#### Second day

**Morning.** Drain. Prick cucumbers in several places with table fork. Make pickling liquid of 3 cups of the vine-



gar, 3 cups of the sugar, and spices. Heat to boiling and pour over cucumbers. (Cucumbers will be partially covered at this point.) Let stand.

**Afternoon.** Drain pickling liquid into pan. Add 2 cups of the vinegar and 2 cups of the sugar to it. Heat to boiling and pour over pickles. Let stand.

#### Third day

**Morning.** Drain pickling liquid into pan. Add the remaining 1 cup of vinegar and 2 cups of the sugar to it. Heat to boiling and pour over pickles. Let stand.

**Afternoon.** Drain pickling liquid into pan. Add the remaining 1 cup of sugar and the vanilla to it. Heat to boiling.

Pack pickles loosely into clean, hot pint jars and cover with boiling-hot pickling liquid to ½ inch from top. Adjust lids. Process 5 minutes in a simmering water bath.

### PICKLED BEETS

*Yield: 6 pints*

- 3 quarts beets, sliced (about 7 lbs.  
without tops)
- 3½ cups vinegar
- 1½ cups water
- 2 cups sugar
- 1½ teaspoons salt
- 1 tablespoon whole allspice
- 2 cinnamon sticks

Cut off beet tops, leaving an inch of stem. Also leave roots attached. Scrub beets well. Cover with boiling water and cook until tender. Peel and slice.

Combine vinegar, water, sugar, and salt. Tie allspice and cinnamon in a