

## How to Make Dill Pickles

### Equipment needed:

- 2 large pots
  - One for the brine
  - One for canning process (boiling water)
- Small saucepan to sterilize jar lids
- Canning rack or dish towel
- Mason jars, lids, and bands (3-4)
- Ladle
- Kitchen knife
- Funnel
- Tongs
- Measuring cups
- Measuring spoons



### Ingredients:

- Cucumbers (cut into spears or pickle chips/rounds)
- Brine
  - 4 cups water
  - 3 cups distilled white vinegar
  - 3 tablespoons sugar
  - 3 tablespoons un-iodized salt or canning salt
- Seasonings (per jar)
  - 2 sprigs of fresh dill
  - 3 whole garlic cloves
  - 1 teaspoon whole black peppercorns
  - 1 teaspoon celery salt
  - 1 teaspoon mustard seed

### Directions:

1. Wash hands with soap and water.
2. Sterilize Mason jars by washing in hot soap and water. Rinse and keep in clean hot water until ready to use them.
3. Sterilize Mason jar lids by covering in water in a small saucepan and boiling for a few minutes. Turn off heat and let lids sit in the pan until ready to use them.
4. Fill large pot for canning with water and heat to a boil while you continue with the following steps.
5. Make brine in the other large pot.
6. Wash cucumbers with a scrub brush while waiting for the brine to come to a boil.
7. Rinse the dill and peel garlic cloves.
8. Fill Mason jars with seasonings first: dill, garlic cloves, black peppercorns, celery salt, and mustard seeds. Then add the cucumber spears or rounds and pack the jar. Fill jar with brine and see if there is leftover space for more pickles. If there is more space, add another spear or cucumber round to pack the jar and fill the brine up to ¼ inch from the top of the jar.
9. Place the jar lid on top of the jar, tighten the jar band around the lid and place in the pot of boiling water. You may use a canning rack in the pot or place a dish towel on the bottom to keep the glass jars from breaking. Make sure the jars are covered with water (about 2 inches).
10. Boil jars of pickles for 10-15 minutes.
11. Pull jars out with tongs. Press the top of the lids to see if there is a bubble on the top of the lid- if it pops the jar is not done canning. If it doesn't pop up after you press it, the canning process is done! The pickles will keep for 6 months to a year unopened in your cupboard.