

FREEDOM HARVEST FARM

Crunchy Dill Cucumber Pickles

Voted "Best Tasting" Homemade Pickle

Yield: about 9 quarts

8-10 lbs. of cucumber spear or rounds that have soaked in a strong cold saltwater brine for several hours or overnight. Drain the salt water from the cucumbers & set them aside.

*You can omit the saltwater soak if desired. Just be sure to use freshly picked cucumbers and pickle crisp/calcium chloride if not soaking.

The Saltwater Mixture

Use 1 quart of warm water and 3/4 C. of non-iodized salt (we primarily use pink Himalayan salt). Add these things to a 2-gallon pitcher/container. Stir until the salt is completely dissolved. Add enough cold water to fill the pitcher/container up to the 2-gallon mark. Add cucumbers or pour over cucumbers in another container.

You can place the cucumbers in the saltwater and store in the refrigerator up to 3 days before pickling or at least for several hours.

If you don't have room in your refrigerator, add ice to the water and add some additional salt to consider the ice. Doesn't have to be precise, just if the water tastes quite salty.

The Pickling Mixture

2 Qt. Water
2 Qt. Distilled White Vinegar (5% acidity)
1 C. Salt (non-iodized)
1 T. Turmeric

Stir together in a large pot until the salt is dissolved. You may heat the brine if desired. Let the pickling mixture cool down (if heated) while you pack the cucumbers in the jars.

Additions To Each Jar

1/2 t. Dried Dill Weed (can use fresh)
1 t. Minced Garlic
Whole Black Peppercorns to taste (optional)
1/4 - 1/2 t. pickle crisp/calcium chloride (1/4 t. for pints, 1/2 t. for quarts)

Instructions

Add the pickling mixture to each jar, leaving about 1-inch to 1/2-inch headspace. Wipe the rims of jars using a damp paper towel or washcloth. Apply lids & rings, fingertip tight.

Place jars in a water bath canner with 1-2 inches of water over the jars. Bring to a rolling boil for 10 minutes (for elevation less than 1,000 feet) or per your elevation canning guidelines.

Remove jars from the canner using a jar lifter & place them on a towel to cool. Once cooled, sealed, and labeled, place in your pantry or designated food storage area.

