

Refrigerated Dill Slices

Ball Complete Book of Home Preserving

8 ¼ c. sliced pickling cucumbers (¼" slices)
2 c. white vinegar
2 c. water
6 T. pickling salt
¼ c. granulated sugar
2 T. pickling spice
7 ½ t. dill seeds
5 t. mustard seeds
1 ¼ t. whole black peppercorns
5 cloves garlic, halved

Place cucumber slices in a large glass or stainless steel bowl. Set aside.

In a medium stainless steel saucepan, combine vinegar, water, pickling salt, sugar, and pickling spice. Bring to a boil over medium-high heat, stirring to dissolve salt and sugar. Reduce heat, cover and boil gently for 10 minutes.

Pour pickling liquid over cucumber slices. Cover with waxed paper and set aside until cooled to room temperature, about 30 minutes.

In clean empty jars, distribute dill seeds, mustard seeds, peppercorns, and garlic clove halves. Add cucumber slices to within a generous ½ inch headspace of top of jar. Ladle pickling liquid into jar to cover cucumbers, leaving ½ inch headspace. Apply lids. For best results, allow cucumbers to marinate in refrigerator for at least 2 weeks and use within 3 months.

Pickling Spice

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1 cinnamon stick, broken in pieces
5 bay leaves, crushed
2 T. mustard seeds
1 T. whole allspice
1 T. coriander seeds
1 T. whole black peppercorns
1 T. ground ginger
1 T. dill seeds

2 t. cardamom seeds
1-2 t. hot pepper flakes
1 t. whole cloves

Combine all and store in a small glass jar up to 1 year.