



Duluth Community Garden Program

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Minnesota Fresh-Pack or Quick Dill Pickles

There is no quantity of pickles given as this method may be used for several quarts or several dozen quarts of pickles. The amount of brine given is sufficient for about six quarts of pickles. Larger or smaller amounts of brine may be prepared, but be sure to keep the correct proportions of water, salt, and vinegar intact. Use pickling cucumbers that are 2-1/3 to 3 inches in length.

- Dill heads, washed
- Onion slices, 1/2 inch thick
- Garlic cloves
- Carrot slices (optional for added color)
- Brine: Mix the following ingredients thoroughly:
 - 6 cups water
 - 2 cups vinegar, 4 to 6 percent acidity
 - 1/3 cup canning salt (to retain firmness)

Wash and scrub the cucumbers carefully. Place 1 or 2 garlic cloves, slice of onion, carrot, and head of dill into the bottom of a quart canning jar. Put the cucumbers into the clean, hot jars. Place two-piece lids, lid and screwband, in boiling water. Cover cucumbers with boiling hot brine to within 1/2 inch of the top of the jar. Wipe rim of jar. After removal from water, place lid on jar and tightly screw on metal band by hand. Have water boiling in water bath canner. Process jars in simmering water bath at 200 to 205 degrees F for 10 minutes. Count processing time when water returns to simmer. Remove jars. Do not tighten screw bands. Set jars upright several inches apart on wire rack or wooden board to cool.

Minnesota Spicy Bread-and-Butter Pickles

- 3 qts. cucumbers, medium size, sliced
- 8 onions, small, sliced
- 1/2 cup canning salt
- 1 pint vinegar, 4 to 6 percent acidity
- 1 cup sugar
- 1 tsp. celery seeds
- 1 tsp. mustard seeds
- 1 tsp. ginger, ground
- 1 tsp. peppercorns
- 1 tsp. turmeric
- 1 tsp. cinnamon

Yield: 4 to 5 pints

Sprinkle sliced cucumbers and onion with canning salt and let stand 1 hour. Drain the liquid from these vegetables and rinse. Make hot syrup of the sugar, vinegar, and spices. Bring the syrup to a boil. Add drained cucumbers and onions to the hot syrup and bring to a boil again. Pack into clean, hot pint jars to within 1/2 inch of top. Wipe rim of the jar. Adjust jar lid as in fresh-pack dills. Have water boiling in canner. Process in simmering water bath at 200 to 205 degrees F for 5 minutes. Count processing time when water returns to a simmer. Set the jars upright several inches apart on a wire rack.

Refrigerator Dills, Whole Pack

6 lbs. of 3- to 4-inch pickling cucumbers
18 to 24 large heads of fresh dill weed or $\frac{3}{4}$ cup dill seeds
1½ gals. water
 $\frac{3}{4}$ cup canning or pickling salt
2 to 3 cloves garlic, peeled and sliced
6 Tbsp. mixed pickling spices

Yield: About 4 to 5 quarts

Procedure: Wash cucumbers. Cut 1/16-inch slice from blossom end and discard. Leave $\frac{1}{4}$ inch of stem attached. Place cucumbers in a suitable 3-gallon container. Add dill. Combine water, salt, garlic, and pickling spices. Bring to a boil. Cool and pour over cucumbers in container. Add a suitable cover and weight. Keep at room temperature for 1 week. Then fill jars with pickles and brine. Seal and store in a refrigerator. Pickles may be eaten after 3 days and should be consumed within 2 months.

Dill Pickles (Fermented Method)

Use the following quantities for each gallon capacity of your container.

4 lbs. of 4-inch pickling cucumbers
2 Tbsp. dill seed or 4 to 5 heads fresh or dry dill weed
 $\frac{1}{2}$ cup salt
 $\frac{1}{4}$ cup vinegar (5%)
8 cups water and one or more of the following ingredients:
 2 cloves garlic (optional)
 2 dried red peppers (optional)
 2 tsp. whole mixed pickling spices (optional)

Procedure: Wash cucumbers. Cut 1/16-inch slice off blossom end and discard. Leave $\frac{1}{4}$ inch of stem attached. Place half of dill and spices on bottom of a clean, suitable container. Add cucumbers, remaining dill, and spices. Dissolve salt in vinegar and water and pour over cucumbers. Add suitable cover and weight. Store where temperature is between 70° and 75° F for about 3 to 4 weeks while fermenting. Temperatures of 55° to 65° F are acceptable, but the fermentation will take 5 to 6 weeks. Avoid

temperatures above 80° F, or pickles will become too soft during fermentation. Fermenting pickles cure slowly. Check the container several times a week and promptly remove surface scum or mold. *Caution: If the pickles become soft, slimy, or develop a disagreeable odor, discard them.* Fully fermented pickles may be stored in their original containers for about 4 to 6 months, provided they are refrigerated and surface scum and molds are removed regularly. Canning fully fermented pickles is a better way to store them. To can them, pour the brine into a pan, heat slowly to a boil, and simmer 5 minutes. Filter brine through paper coffee filters to reduce cloudiness, if desired. Fill jar with pickles and hot brine, leaving a $\frac{1}{2}$ -inch headspace. Adjust lids and process in a boiling water bath for 15 minutes for pints and 20 minutes for quarts.

Good Pickles are all about the Cucumbers:

Select a variety of unwaxed cucumbers intended for pickling. Do not expect good quality pickles if you use immature table-type or "slicing" cucumbers. Use 1½ inch cucumbers for gherkins; 4 inch for dills. Odd-shaped and more mature cucumbers should be used for relishes and bread-and-butter style pickles. For optimum quality, pickle the cucumbers within 24 hours after picking. If you can't do this, at least refrigerate or spread out the produce where it will be well ventilated and remain cool. Wash the cucumbers thoroughly, especially around the stem area to remove soil containing bacteria. Remove the blossom end to prevent softening by enzymes. Do not use produce that contains mold. Proper processing will destroy the organism but not the off-flavors which may have been produced. Other vegetables and fruits used in pickle products should be fresh and of a good quality.

*Information taken from the University of Minnesota Extension Website: www.extension.umn.edu