



## *Best Ever Crunchy Pickles*



### **Ingredients:**

- 8 lbs cucumbers prepared ahead of time
- 8 cups water, filtered or distilled
- 6 cups vinegar, 5% and pasteurized
- 1/4 cup sugar
- 1/2 cup salt
- 1 TBLS pickling spices
- 8 cloves garlic
- 8 tsp mustard seed
- 8 tsp dill seed or a couple sprigs fresh dill per jar

### **Method, Pickling Brine:**

1. Into a large stockpot add 8 cups water (filtered or distilled), 6 cups of 5% vinegar (pasteurized, not raw, I used white distilled vinegar), 1/4 cup sugar, 1/2 cup salt, and 1 TBLS pickling spices (you can make your own or buy premade pickling spices).
2. Bring the brine up to a boil on the stovetop.

### **Method, Prepare Canning Jars:**

1. While your brine is heating, prepare your canning jars by washing them in hot soapy water and rinsing them well, and then place them, still warm, onto a kitchen towel on the counter.

### **Method, Prepare Canner:**

1. Meanwhile, get your canning pot ready and the water heating up to 140 degrees F.

### **Method, Fill Jars:**

1. Into your canning jars add 1 clove of garlic, 1 teaspoon of mustard seed, 1 teaspoon of dill seed (or a couple of sprigs of fresh dill in each jar).
2. Next, slice your cucumbers into spears (or leave them whole, or slice them into coins) and pack your jars as full as possible.
3. Once your brine has come up to a boil, remove it from the heat and immediately fill your jars with brine leaving 1/2-inch headspace.
4. Using a bubble remover, slide it down around the edges of the jar to allow any bubbles to escape. Adjust headspace by adding more brine, if needed.
5. Add your two-part canning lids and tighten to fingertip tight.

## Method, Canning Instructions:

1. Transfer your jars to your water bath or electric canner and adjust the water level, if needed, so the jars are covered with 1-2 inches of water.
2. Using your thermometer, bring the water temperature up to 180 degrees F. Once your water is up to temperature, set your timer and keep the water temperature between 180-185 degrees for a full 30 minutes.
3. If you are using a stovetop this can be a bit tricky, and if the temperature drops below 180 degrees, you need to start your time all over again. This is why I really prefer using my electric canner for this method.
4. Once 30 minutes have passed, carefully remove the jars from the canner using a jar lifter and set them on a towel-lined counter. Let your jars sit for a full 12 hours (or overnight) before checking the seals, labeling the jars, and moving them to the pantry.

## *Homemade Pickling Spice*



## Ingredients:

- 2 tablespoons black peppercorns
- 2 tablespoons mustard seed
- 2 tablespoons coriander seed
- 2 tablespoons dill seed
- 1 tablespoon allspice berries
- 1 teaspoon crushed red pepper flakes
- 10-12 dried bay leaves , crumbled

## Method:

1. Add of the ingredients to a small bowl and stir to mix