

Best No-Can Dill Pickles

commonsensehome.com/no-can-dill-pickles

I love the FDA recipes & guideline in the Ball Blue Book of Preserving, but their recipe for dill pickles, although tasty, make pickles with absolutely no crunch. As I understand it, many commercial manufacturers add [alum](#) (aluminum potassium sulfate) to give their pickles crunch. Not going that direction. Here is the solution...

Ingredients

- 2-4 inch long cucumbers, enough to fill a gallon jar
- 9 cups water
- 1 ½ cup vinegar
- ½ cup sugar
- fresh dill, 2-3 stalks
- ½ cup salt (do not use iodized salt; it will give the pickles a brown tint, and don't use pure salt; it also gives a slight brown tint; canning salt works best)

Directions

Combine the water, vinegar, salt and sugar and boil one minute. Cool slightly.

Wash the cucumbers and cut off about 1/16" from each end. This gets rid of some enzymes that would soften the pickles, and allows better penetration of the brine. Pack the cucumbers in a [one gallon jar](#) with the dill.

Note: I like to curl up some of the dill in the top of the jar to pin down the cucumbers and make sure they all stay submerged in the brine.

Pour the warm brine over the cucumbers. Let stand, loosely covered, at room temperature for three days. (Drape a towel over the jar opening or let lid sit on loosely.) I rubber band everything, especially in fruit fly season. You could also use something like the [Picklemeister Glass Fermenter Jar](#), which in addition to being fun to say, comes with its own airlock built right into the lid. Cover and store in refrigerator. They are ready to eat after the three days but the flavor improves after a week or two in the refrigerator. That's it! No canning, no heat processing of any sort. These pickles stay fresh and crisp tasty for months. We've enjoyed them at Christmastime.

If you don't have a lot of small cucumbers, you could cut the recipe in half, or make up a full batch of brine but process pickles by the quart and hold the reserve brine in the fridge for a couple of weeks. Delicious! Thanks to Betty Schleis, my country neighbor.



Homemade Pickles



Ingredients

- Fresh Kirby cucumbers (or other dense cucumber with thin skin. Avoid salad cucumbers or waxed cucumbers)
- 2 cups pure water (non-chlorinated. If your tap is chlorinated, leave to sit on the counter uncovered overnight and the chlorine will dissipate. Bottled water also works)
- 1 tablespoon Kosher salt (or fine sea salt. Do not use iodized salts)
- Fresh garlic (optional)
- Fresh dill (optional)
- Experiment with other spices and veggies like onion, coriander, and jalapeño!

Directions

- In a separate bowl mix together water and salt (about 1 tablespoon for every 2 cups of water) until the salt is dissolved. Make as much brine as you think you are going to need (It's perfectly okay to make too much).
- Cut the cucumbers into desired shape and size and pack them into sanitized glass jars with the other vegetables and spices if you are including any (un-flavored pickles are delicious, too!)
- Fill the jar with the water and salt solution, making sure the cucumbers are completely submerged. Cap the jars with their lids and let sit out.
- You should eventually start to notice rising, and maybe a little froth. After 3 days, taste a pickle. It should be about half-sour. If you'd prefer a full-sour, let the jar sit for another two days.
- The jar should remain room temperature for a maximum of five days to preserve the pickle's texture. After five days, or whenever the pickle reaches the right flavor (whichever is sooner) skim the froth off the top of the brine (if there is any froth) then place the jar in the fridge to stop the fermentation process.
- The pickles last about 6 months in the fridge.

Homemade Pickle Recipes

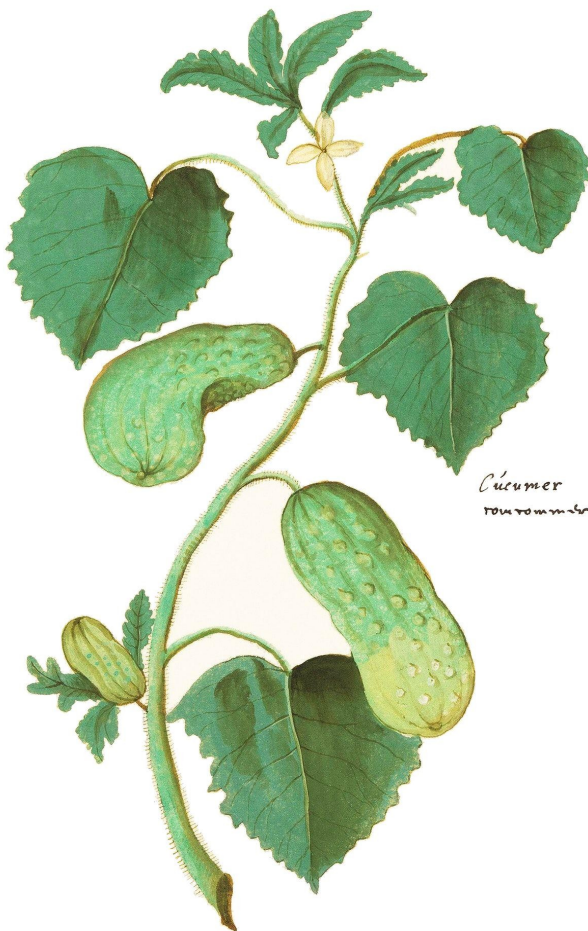
Quick-Pack Dill Pickles

Pickle Ingredients:

8 pounds pickling cucumbers, 3 to 5 inches long
2 gallons ice water
¾ cups canning and pickling salt

Pickling solution:

1½ quarts vinegar (5% acetic acid)
½ cup canning and pickling salt
¼ cup sugar
2 quarts water
2 tbs whole mixed pickling spice
¾ tbs whole mustard seed (1 tsp per pint jar)
10-12 fresh dill heads, washed (1-½ heads per pint jar), or 1 tbs dill seed or dill weed per pint jar
1 - 2 garlic cloves per jar, peeled (optional)



1. Wash cucumbers or squash carefully, cut \leq 1/8" off blossom end and discard. Wash squash well. Cut into \leq 1/4" slices. Combine cucumbers and sliced onions in a large bowl. Add salt. Cover with 2 inches crushed or cubed ice. Refrigerate 3 to 4 hours, adding more ice as needed. Drain.

2. Add sugar and remaining ingredients to vinegar in a large kettle. Bring to a boil, and boil 10 minutes. Add well-drained cucumbers or squash and onions and slowly reheat to boiling.

3. Fill pint or quart jars with slices, leaving 1/2-inch headspace. Fill to 1/2 inch from top with hot pickling solution. Remove bubbles with a rubber spatula. Wipe jar rims clean.

4. Cap jars with pre-treated lids and tighten each screw band until just firmly tight. Place filled jars in actively boiling water in a boiling water canner.

5. Process in a boiling water canner; 15 minutes for pints or quarts.

Yield: 7 to 9 pints

Authentic Amish Refrigerator Pickles

~ ready to eat in 24 hrs ~

Pickles:

6 cup cucumbers, sliced
1 cup green pepper, sliced
1 cup onion, sliced

Brine:

1 cup cider vinegar
2 cup white sugar
1 tsp celery seed
2 tbs salt



Slice the veggies into 2 quart jars, I like to make layers of them: you can leave out the onions and peppers, if you want, but they are so good!

Mix your other ingredients in a large measuring cup, stir well. The sugar will not be dissolved yet.

Pour over sliced vegetables, evenly in each jar.

Finish filling the jars with cold tap water. I shake the jar a few times during the 24 hrs to mix.

No need to cook it ~ Ready to eat in 24 hours. Tastes best if eaten within a week or two.

When a jar of these pickles is close to empty of veggies ~ I like to add tomato wedges or slices to the liquid for overnight. Use the next day on sandwiches ~ unbelievable. I have also pickled hot peppers using a batch of this same liquid ~ They are delicious!

Amish Cucumber Pantry Pickles

- 24 cucumbers, peeled
- 1 qt of onions, sliced
- 1 cup Salt
- 1 pint olive oil
- ¼ lb of ground mustard
- 3 Tbs of black pepper
- 3 pints of apple cider vinegar

First, slice the cucumbers (very thin), then add the sliced onions and cover them with the salt. Let it stand overnight in a covered container. Drain this mix well, and add the olive oil, pepper, and ground mustard, stirring it all slowly. Next, add the vinegar and stir thoroughly. Once it's mixed well, pour it into air-tight jars. Let stand for 6 weeks unopened, and stored in a cool dry place. The unopened jars of pickles should last up to a year.

Amish Mustard Pickles

A colorful and unique treat...

- 2 qts green tomatoes, thinly sliced
- 2 qt. small sweet pickles
- 2 qts small white onions, peeled
- ½ dozen green peppers, thinly sliced
- 2 heads cauliflower
- 1 cup salt
- 3 qts white wine vinegar
- 1 cup flour
- ½ cup sugar
- ¼ lb ground mustard
- 1-ounce celery seed
- ½ ounce turmeric (for coloring)

Separate the cauliflower into florets, then combine with onions, peppers, and tomatoes. Cover with the salt and let it stand overnight. Drain that mix, then cover with boiling water and cook the veggies until tender. Drain this mix. Mix the flour, sugar, mustard, celery seed, and turmeric. Heat the vinegar, then pour over the dry mix, and stir well. Add the pickles to the cooked vegetables. Next, pour the hot liquid over the pickles and vegetables, and cook for 10 minutes (or until the mixture thickens). Pour into sterilized jars and seal. This will last on the shelf for a couple years, as long as they haven't been opened. Once opened, store in the refrigerator.





Sweet Refrigerator Pickles

Fill 1 gallon jar with sliced cucumbers, carrots, peppers, onions, garlic and any other garden vegetables desired. For the pickling solution, mix 4 cups sugar, 4 cups vinegar, 1/2 cup plain salt, 1-1/2 tsp mustard seed, 1-1/2 tsp celery seed, 1 tsp tumeric, 6-7 peppercorns. Bring to a boil and pour over cucumbers & vegetables. Refrigerate and eat.

Crisp Cucumber Rings

Ingredients

Pickles

4 quarts cucumbers, sliced, unpeeled
6 white onions, sliced
3 cloves garlic, sliced (optional)
1/3 cup salt
ice

Syrup

5 cups sugar
3 cups white vinegar
1 1/2 tsp turmeric
3 tbs mustard seed
1 1/2 tsp celery seeds

Directions

Combine first 4 ingredients. Cover with ice. Let stand for 3 hours. Drain pickles. Mix syrup ingredients and add to pickles. Bring to a boil. Put in jars and seal.

Crisp Pickle Slices

Ingredients

Pickles

4 quarts cucumbers, sliced, unpeeled
6 white onions, sliced (6 cups)
2 green peppers, sliced (1 2/3 cups)
3 cloves garlic
1/3 cup pickled salt
cracked ice cubes

Syrup

5 cups sugar
3 cups cider vinegar
1 1/2 tsp turmeric
2 tbs mustard seed
1 1/2 tsp celery seeds

Directions

Combine cucumbers, onions, garlic, green peppers and salt. Cover with cracked ice. Mix well. Let stand for 3 hours. Drain well. Remove garlic. Combine syrup ingredients. Pour over cucumber mixture. Bring to boiling. Pack pickles and liquid into hot jars, leaving 1/2 inch headspace. Adjust lids.

Bread and Butter Pickles

Ingredients

Pickles

2 quarts cucumbers, thinly sliced
6 onions, sliced
2 red peppers, sliced
2 green peppers, sliced
1/3 cup salt
water

Syrup

2 cups brown sugar
1-2 cups white sugar
2 cups vinegar
1 tbs turmeric
2 tsp celery seeds
2 tbs cinnamon

Directions

Combine cucumbers, onions and red and green peppers with salt. Cover with cold water. Let stand overnight. In morning, rinse well with cold water. Mix syrup ingredients and bring to a boil. Then add vegetables. Boil for 1/2 hour longer, stirring every now and then. Put in hot jars and seal.

No Name Pickles

Ingredients

Pickles

6 quarts cucumbers, sliced
1/4 cup salt
water

Syrup

2 1/2 cups vinegar
6 onions, sliced
6 cups sugar
2 1/2 cups water
2 tsp turmeric
2 tsp mustard seed
1 tsp celery seed

Directions

Add 1/4 cup salt to cucumbers. Add enough water to cover. Let stand over night. Next day, drain. Mix syrup ingredients. Add to pickles. Bring to a boil. Cook for 10 minutes. Put in jars and seal.

Tappannock Cucumber Pickles

Ingredients

Pickles

10 medium cucumbers, whole and unpeeled
water

Syrup

4 cups cider vinegar
8 cups sugar
2 tbs pickling seasonings, in a cloth
some mustard seed and celery seed

Directions

Day 1 - Wash cucumbers. Leave whole and unpeeled. Boil enough water to cover. Pour over cucumbers. Let stand over night.

Day 2 - Drain. Boil enough water to cover. Pour over cucumbers. Let stand over night.

Day 3 - 5 - Repeats steps from Day 2.

Day 6 - Mix syrup ingredients. Bring to a boil. Drain pickles. Slice pickles. Add boiling syrup. Let stand 3 days. Stir occasionally.

Day 9 - Put pickles in jars. Heat syrup. Pour over pickles in jars and seal.