Quick Fresh-Pack Dill Pickles
8 lbs of 3- to 5-inch pickling cucumbers
2 gals water
1-1/2 to 1-1/4 cups canning or pickling salt
1-1/2 qts vinegar (5 percent)
1/4 cup sugar
2-1/4 to 2 quarts water
2 tbsp whole mixed pickling spice
5 tbsp to 3 tbsp whole mustard seed (2 tsp to 1 tsp per pint jar)
21 heads to about 14 heads of fresh dill (3 heads to 1-1/2 heads per pint jar) or
7 tbsp to 4-1/2 tbsp dill seed (1 tbsp to 1-1/2 tsp per pint jar)

Yield: 7 to 9 pints

Procedure: Wash cucumbers. Cut 1/16-inch slice off blossom end and discard, but leave 1/4-inch of stem attached. Dissolve 3/4 cup salt in 2 gals water. Pour over cucumbers and let stand 12 hours. Drain. Combine vinegar, 1/2 cup salt, sugar and 2 quarts water. Add mixed pickling spices tied in a clean white cloth. Heat to boiling. Fill jars with cucumbers. Add 1 tsp mustard seed and 1-1/2 heads fresh dill per pint. Cover with boiling pickling solution, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for quick fresh-pack dill pickles in a boiling-water canner.

<table>
<thead>
<tr>
<th>Process Time at Altitudes of</th>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw</td>
<td>Pints</td>
<td>10 min</td>
<td>15</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Quarts</td>
<td>15</td>
<td>20</td>
<td>25</td>
<td></td>
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</tbody>
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*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.