



## Pickled or Non-Fermented Foods: Quick Fresh-Pack Dill Pickles<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

### 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 or use the low-temperature pasteurization treatment. For more information see "Low-Temperature Pasteurization Treatment," (FCS 8220).

**Table 1.** Recommended process time for Quick Fresh-Pack Dill Pickles in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Pints	10 min	15	20
	Quarts	15	20	25

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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