Pickles\n

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Ingredients for Canned Cucumbers:\n

6 bay leaves (1 per jar)\n

1/2 Tbsp peppercorn (5 per jar)\n

12 garlic cloves halved (2 cloves per jar)\n

2 inch horseradish root chopped and divided\n

6 lbs small well rinsed cucumbers\n

6 Dill Stems with Flowers cut into 3" pieces\n

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Ingredients for Pickling Brine:\n

8 cups water\n

1/3 cup granulated sugar\n

6 Tbsp pickling salt (or 1/3 cup)\n

6 cups distilled white Vinegar (5% acidity)\n

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Tools Needed for Canning:\n

1 large Stock Pot (20Qt+) with Rack\n

1 jar lifter to safely transfer the jars\n

6 Quart-sized wide-mouth mason jars with rings and new lids\n

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Instructions\n

How to Sterilize Canning Jars and Lids:\n

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Wash jars and lids with soap and water.\n

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Place jars and lids in a pot of water, bring to a boil then reduce heat, cover and simmer 10 minutes. Drain the water carefully then your jars and lids are ready to use.\n

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How to Make Homemade Pickles:\n

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Divide bay leaves, peppercorns, dill stems, garlic and horseradish (optional) into the bottoms of 6 Quart-sized jars. Pack cucumbers tightly into jars.\n

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In a medium pot, combine 8 cups water, 1/3 cup sugar, 6 Tbsp salt and 6 cups vinegar. Bring pickling juice to a boil then pour over cucumbers leaving 1/2” of space at the top. Screw the lids on enough to keep a tight seal in place but don't over-tighten them since air bubbles need to be able to escape.\n

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Place jars in a canner or large pot lined with a wire rack at the bottom. Once all of the jars are in the pot, add boiling hot water, to cover jars with 1-2 inches of water. Process/boil for 15 minutes.\n

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Carefully remove jars from the water using a jar lifter and leave at room temperature undisturbed for 12-24 hours. You may hear a pop when the jars fully seal. After 24 hours, check that the seal has formed by pushing down on the center of the lid - it should not move at all. If the seal does not form, refrigerate pickles and enjoy within 3 months.\n