

Equipment

7 (1L) mason jars with lids
21 quart canner
Canning rack
Jar lifter
Funnel
Lid lifter
Bubble remover

Ingredients

7-8 lbs of 3-4" pickling cucumbers
1 cup sea salt

Brine

1 tbsp sea salt
7 cups filtered water
6 ½ cups white vinegar

Jar ingredients

5 bunches dill weed, divided into 14 sections
42 cloves garlic
35 peppercorns
7 tbsp dill seed

Day 1

Scrub the cucumbers well under running water.

In the canning pot, layer the cucumbers and salt using about one-third of each per layer.

Add cold water to cover by about 1". Place a plate on top to weigh down the cucumbers. Cover and let stand for at least 12-24 hours. We just put it in the cool basement.

Place mason jars in the dishwasher and run using the sanitize setting.

Don't get overwhelmed by the task! Canning is fun, cost effective, and ridiculously satisfying!

To make things easier, try looking for an all-in-one canning starter kit like [this one](#).

For more pickle recipes, check out my [canning pickles post](#).

Day 2

Fill the canning pot with hot water, cover and bring the water to a boil on high heat.

Once boiled, remove lid, place canning rack at the bottom of the pot. Gently place each mason jar in the water, filling the jar up with the water as it hits the bottom of the pot. Use jar lifter (tongs) to set the jars upright.

Once all jars are in the pot, reduce heat to medium low and simmer covered for 30-60 minutes, or until you're ready to use the jars.

Meanwhile...

In a small saucepan, fill with water and bring to a simmer. Add the lid disks, cover the saucepan, and take it off the heat.

Rinse and drain the cucumbers a couple of times and set aside.

continued...

Day 2 continued ~

Place brine ingredients in a large saucepan. Bring to a boil over medium-high heat, stirring often until salt is dissolved. Boil for 1 minute.

Reduce heat to low and keep liquid hot. Keep covered to prevent evaporation when you're not using the liquid.

After the jars have been in the canning pot for over 30 minutes, use the jar lifter (tongs) to lift a jar out of the simmering water. Pour the hot water back into the pot and place the jar on a towel on the counter.

Begin filling the jar with 4 cloves garlic, 5 peppercorns, 1 section of dill, 1 tbsp dill seed.

PACK the cucumbers in there, leaving about 1" of headspace. Top with 2 cloves garlic, 1 portion of dill weed.

Place the canning funnel over the jar and using a ladle, pour hot brine into the jar, leaving 1/2" head space. Remove air bubbles and adjust head space as necessary by adding hot brine. Wipe the rim with a clean cloth or paper towel.

Using the lid lifter (magnet poker) to remove a lid disk from the saucepan of hot water, dry with clean towel and place it on the jar. Screw on a band until it's hand-tight. Not too tight, juuuust right.

Day 2 continued ~

Repeat with the remaining jars and ingredients.

Meanwhile, get the canning water back up to a boil.

Place the jars in the canning rack before submerging into the canner.

Ensure that all jars are covered by at least 1" of water. Cover, and return to a boil if the water isn't there already.

Process for 10 minutes (add 1 minute for every 1000 ft. over sea level = 13.5 minutes for Calgary) Start timing after the water has reached boiling.

Turn off heat and remove the lid from the canning pot. Let the jars stand in the hot water for 5 minutes.

Use the jar lifter (tongs) to transfer the jars to a clean towel on the counter. Be sure not to shake the jar, tip it over, tighten the bands, or do anything to disrupt them.

Let them stand for 24 hours. Any jars that do not seal should be refrigerated.

Once the jars are cooled, label them with the name of the recipe, the date made, and the date they'll be ready. Pickles should be given at least 2 weeks to develop!