

Pickled or Non-Fermented Foods: Quick Fresh-Pack Dill Pickles¹

United States Department of Agriculture, Extension Service²

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.

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

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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