

# Pickled or Non-Fermented Foods: Reduced-Sodium Sliced Dill Pickles<sup>1</sup>

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

## Reduced-Sodium Sliced Dill Pickles

4 lbs (3- to 5-inch) pickling cucumbers  
6 cups vinegar (5 percent)  
6 cups sugar  
2 tbsp canning or pickling salt  
1-1/2 tsp celery seed  
1-1/2 tsp mustard seed  
2 large onions, thinly sliced  
8 heads fresh dill

**Yield:** About 8 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers in 1/4-inch slices. Combine vinegar, sugar, salt, celery, and mustard seeds in large saucepan. Bring mixture to boiling. Place 2 slices of onion and 1/2 dill head on bottom of each pint jar. Fill jars with cucumber slices, leaving 1/2-inch headspace. Add 1 slice of onion and 1/2 dill head on top. Pour hot pickling solution over cucumbers, leaving 1/4-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for reduced-sodium sliced dill pickles in a boiling-water canner.

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