

PICKLING

Dill Peppers

8 green peppers
3 cups water
4 sprigs dill
2 cups vinegar
2 tbsp. Salt
garlic

Wash peppers, drain, cut in half, remove seeds. Combine water, vinegar and salt – heat to boil. Put dill in each jar with a bit of garlic. Fill with peppers. Pour boiling liquid over peppers, seal and let stand several days before using. Process in boiling water bath for 5 minutes to seal.

Pickled Peppers

Cut peppers in quarters. Remove the seeds. Put peppers in jars. Add 1 tsp. sugar and 1 tsp. salt to each jar.

Proportion: 2 cups apple vinegar to 3 cups water: bring to a boil.

After solution has boiled, place jars in hot water and fill with boiling solution. Seal the jars tightly and let cool before storing.

Process in boiling water bath for 5 minutes to seal.

You may try adding a head of fresh dill or a sprig of fresh mint or a clove of garlic to each jar.

Jalapeno Pickles

Pack; peppers – onions – garlic – carrots – cauliflower into Pint jars. Fill jar 2/3 full with white vinegar, add ½ tsp. salt, fill remainder of jar with water.

Cold pack for 5 minutes. (still crispy)

May omit carrot and cauliflower.

Peppers & Onions

Cut up 1 to 3 onions and 2 to 3 peppers, place in jars.

Mix and heat until dissolved:

2 cups sugar 2 cups vinegar
2 cups water 1 ½ tsp. salt (not iodized)

Pour over peppers & onions, secure lids, cold pack 5 minutes to seal.

Jalapeno Peppers

Wash peppers, slit and pack tightly to 1 inch of top of jar.

Heat to boiling:

1 cup vinegar ¼ cup water
¼ cup olive oil 1 tsp. salt
1 tsp. pickling spice

Pour over peppers to within ¼ inch of top of jar. Secure lid tightly and process 10 minutes in boiling water bath.

Variation: minced onion and a clove of garlic.

Mixed Pickles

Soak sliced or chunks of cucumbers overnight in ice water. Drain.

Syrup:

2 cups vinegar 1 cup water
1 tsp. mixed spices 1 tsp. salt
½ tsp. mustard seed ¼ tsp. alum
2 ½ cups sugar

Bring mixture to boil. Add onions, cauliflower then cucumber. Boil about 3 minutes until they lose the green color.

Place 1 tsp. salt in bottom of quart jars. Fill and seal jars while hot.

Process 5 minutes in boiling water bath.

Crispy Lunch Pickles

25 – 30 medium cucumbers
8 large white onions
2 large sweet red peppers
½ cup salt
5 cups citric acid solution (see below)
5 cups sugar
2 tbs. Mustard seed or celery seed
1 tsp. tumeric

Citric Solution:

1 tbs. Citric acid granules
1 pint water

Wash cucumbers and slice thinly. Chop onions and pepper. Combine the vegetables and salt. Let stand 3 hours and then drain.

Combine citric solution, sugar and spices in large kettle. Bring to a boil. Add drained vegetables. (you may use vinegar instead of citric solution) Heat thoroughly but **do not boil**.

Pack while hot into sterilized jars and seal at once.

Makes 16 pints

Slippery Jacks

1 quart cider vinegar to 2 quarts water
Add:
3 cups sugar
3 tsp. celery seed
1 ½ tsp. mustard seed
2 tbs. salt

Bring to a boil and boil for 1 minute. Add cut up ripe cukes. Boil for 8 minutes.

Put in hot jars, seal and process for 10 minutes in water bath.

*Cucumbers should be large, ripe and firm, peeled, seeded and cut into 1 inch chunks.

Refrigerator Pickles

4 cups vinegar
4 cups sugar
½ cup salt
1 ½ tsp. celery seed
1 ½ tsp. mustard seed
1 ½ tsp. tumeric

Combine all ingredients into large container with lid.

Shake and add sliced cucumbers

Shake everyday for 3 or 4 days.

Will keep 3 to 4 months in refrigerator.

Sweet Dills

Enough cucumbers to make 3 quarts (about 10lbs) washed and thin sliced.

Add to each quart:

Dill
1 clove garlic
1-2 dry chili red peppers

Bring to boil:

4 cups sugar
4 cups cider vinegar
4 tablespoons salt

Add sliced cucumbers to jars. Pour hot brine over cucumbers. Adjust two piece caps. Process 15 minutes in a boiling water canner.

Makes 3 quarts. Cured after two weeks.

Famous Back Eddy House Pickles

- 2 lbs. pickling cucumbers (less than 5 in. long)
- 3 tbsp. kosher or other coarse salt
- 3 tbsp. vegetable oil
- 5 cloves garlic, peeled and bruised
- 1 lb. carrots, peeled and cut on the diagonal into ¼ in slices.
- 1 red bell pepper, cut into ½ inch pieces
- 1 green bell pepper, cut into ½ inch pieces
- 2 medium onions, peeled and thinly sliced
- 4 cups cider vinegar
- 2¼ cups packed brown sugar
- 1 tsp. fennel seeds
- 1 tsp. ground cloves
- 2 bay leaves
- 1 tbsp. yellow mustard seeds
- 2 tsp. whole allspice berries. Cracked
- 2 tbsp. prepared Dijon mustard
- 2 tsp. coriander seeds, toasted and cracked

Trim and discard blossom ends of cucumbers, then cut cucumbers into rounds about 1/4 to 3/8 inch thick.

In a medium nonreactive bowl, combine cucumbers and salt. Toss to coat. Cover with ice cubes or crushed ice and let stand in refrigerator 1 to 2 hours.

Drain cucumbers, rinse well, then drain again. In a medium saute pan, combine oil, garlic, carrots, bell peppers and onions and cook over medium heat, stirring occasionally to prevent browning, until carrots “sweat” and soften a bit, 5 to 10 minutes. Remove from heat and combine with cucumbers.

In a nonreactive pan, combine vinegar, brown sugar and all spices. Bring to a boil over medium-high heat, stirring to dissolve sugar. Continue to boil 5 minutes to flavor syrup with spices. Pour boiling syrup over vegetables, allow to cool to room temperature, and then cover and refrigerate. This pickle will keep, covered and refrigerated, 1 month.

These pickles always disappear fast. But no need to worry: this is a supremely adaptable and generous pickle. You can add more vegetables to the container as the supply dwindles, using the same ones as the original batch or adding different ones. You can also freshen and expand the syrup as needed. To do so, simply combine vinegar and brown sugar in the same proportions as the recipe, bring them to a boil, add spices in the same proportions and simmer for five minutes. When the syrup is cool, add it to the container. These pickles are fantastic as low fat, high flavor, crunch imbued appetizers, so serve your guest a plate of them instead of the standard cheese and crackers.

Priscilla Hill's Garlic Dills

- 1 Qt. Cider Vinegar
- 3 Qt. Water
- 1 Cup Pickling/Canning Salt
- 1 Tbls. Alum

Bring above ingredients to a boil.

- In Jars:
- 2 Large Cloves Garlic Sliced
 - 2 Large Slices Onion
 - 2 or More Dill Flowers & Greens

Wash cukes in washing machine – gentle – cold water. Pack cukes in jars. Pour boiling mixture into jars. Put hot lids on to seal.

Mixture makes 8 quarts. 1 lb. Cukes 1 quart. Make sure all salt mixture is off the jar lip before lid is on.