



INGREDIENTS

2 pounds pickling cucumbers, ends trimmed, sliced 1/4 inch thick
1 onion, quartered and sliced thin
1 red pepper, stemmed, seeded, and cut into 1 1/2-inch matchsticks
2 tablespoons pickling or kosher salt
3 cups apple cider vinegar
2 cups sugar
1 cup water
1 tablespoon yellow mustard seeds
3/4 teaspoon ground turmeric
1/2 teaspoon celery seeds
1/4 teaspoon ground cloves

INSTRUCTIONS – YIELDS FOUR 1-PINT JARS

1. Toss cucumbers, onion, and bell pepper with salt in large bowl and refrigerate for 3 hours. Drain vegetables (do not rinse), then pat dry with paper towels.
2. Meanwhile, set canning rack in large pot, place four 1-pint jars in rack, and add water to cover by 1 inch. Bring to simmer over medium high heat, then turn off heat and cover to keep hot.
3. Bring vinegar, sugar, water, mustard seeds, turmeric, celery seeds, and cloves to boil in large saucepan over medium-high heat; cover and remove from heat.
4. Place dish towel on counter. Carefully remove jars from pot, draining water back into pot. Place jars upside down on towel and dry for 1 minute, pack tightly with vegetables.
5. Return brine to brief boil. Using funnel and ladle, pour hot brine over cucumbers to cover, distributing spices evenly leaving 1/2 inch headspace. Slide wooden skewer along inside of jar, pressing slightly on veg to remove air bubbles; add extra brine as needed.
6. For short-term storage: Let jars cool to room temperature, cover with lids, and refrigerate for 1 day before serving. (Pickles can be refrigerated for up to 3 months)
7. For long-term storage: While jars are warm, wipe rims clean, add lids, and screw on rings until fingertip-tight; do not overtighten. Before processing jars, heat water in canning pot to temperature between 120 and 140 degrees. Lower jars into water, bring water to 180 to 185 degrees, then cook for 30 minutes, adjusting heat as needed to maintain water between 180 and 185 degrees. Remove jars from pot and let cool for 24 hours. Remove rings, check seal, and clean rims. (Sealed jars can be stored for up to 1 year.)

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