



Pickling + Relishes

Kosher Dill Pickle Spears

This classic Ball® Kosher Dill Pickle Spears recipe has the textbook crunch factor that you've been craving. Fresh dill sprigs, garlic, and our blend of spices, paired together with Ball® Pickle Crisp give these pickle spears a timeless finish. These go great as a side to your hotdog or hamburger!

Recipe excerpted from The All New Ball® Book of Canning and Preserving, published by Oxmoor House (2016).



Makes: about 4 Pint Jars



Prep: 20 Minutes

Processing Time: 15 Minutes

INGREDIENTS

- 2 ½ lbs. 3-4 inch pickling cucumbers
- 2- ½ cups water
- 2 cups white vinegar
- 1/4 cup sugar
- 1/4 cup Ball® Salt for Pickling and Preserving
- Ball® Pickle Crisp
- 4 cloves garlic
- 4 small bay leaves
- 12 dill sprigs
- 2 tsp yellow mustard seeds
- 4 small hot peppers (optional)

DIRECTIONS

FIRST, LET'S PREP!

- 1 Prepare boiling water canner. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.
- 2 Wash cucumbers and hot peppers in cold water. Slice 1/16 of an inch off the blossom end of each cucumber; trim stem ends so cucumbers measure about 3 inches. Cut cucumbers into quarters lengthwise.

NEXT, TIME TO COOK!

- 3 Combine water, vinegar, sugar and salt in a small stainless saucepan. Bring to a boil over medium heat. Lower heat to simmer.



DID YOU KNOW?

To guarantee the most delicious preserved foods, always begin with the best-quality produce at its peak of ripeness.

NEXT, LET'S CAN IT!

- 4 Place 1 garlic clove, 3 dill sprigs, ½ tsp mustard seed, 1 bay leaf, 1 red pepper, and Ball® Pickle Crisp (if desired) into a hot jar. Pack cucumber spears into jar, leaving a ½ inch headspace. Trim any cucumbers that are too tall.
- 5 Ladle hot brine into a hot jar leaving a ½ inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
- 6 Process jars 15 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

Tricks of the Trade:

Pickling cucumbers are small, crisp, unwaxed, and needn't be peeled. Wide mouth jars aren't essential for pickles, but they do make for easier packing.

HAPPY CANNING!