

# Cucumbers

## Water Bath Canner

### 1. Prep

- Fill canner half full with water. Warm
- Wash cucumbers
- Cut off blossom end, leave 1/4 inch of stem attached
- Follow pickle recipe: [https://nchfp.uga.edu/how/can\\_06/quick\\_dill\\_pickles.html](https://nchfp.uga.edu/how/can_06/quick_dill_pickles.html)

### 2. Pack

- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

### 3. Processing

Fill canner and cover jars with 2 inches of water

- » Pint: 10 minutes
- » Quart: 15 minutes
- » Altitudes above 1,000ft require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

## Freezing

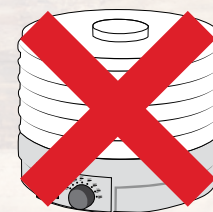
The National Center for Home Food Preservation does not recommend freezing cucumbers.

For more information, visit: <https://nchfp.uga.edu>

## Drying

The National Center for Home Food Preservation does not recommend drying cucumbers.

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## Tips/Tricks:

8 lbs of cucumbers yields 7-9 pint jars  
Spiral cucumbers and replace for pasta in any recipe.  
Slice and add to water with fresh mint for delicious flavor.

