



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

Cucumbers

In season:



Summer

**Preserve it
to enjoy year
round!**

Water Bath Canner

1. Prep

- Fill canner with 2-3 inches warm water
- Wash cucumbers
- Cut off blossom end, leave ¼ inch of stem attached
- Follow pickle recipe: 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 1,000 feet 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

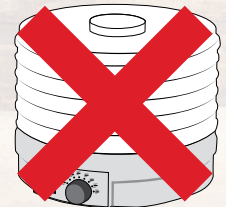
The National Center for Home Food Preservation does not recommend freezing cucumbers.

For more information, visit: nchfp.uga.edu

Drying

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

For more information, visit: nchfp.uga.edu



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.

Bread-and-Butter Pickles

For firmer pickles, see Bread-and-Butter Pickles.

Ingredients

- 6 pounds pickling cucumbers (4 to 5 inches long)
- 8 cups onion, thinly sliced
- ½ cup canning or pickling salt
- 4 cups vinegar (5%)
- 4 ½ cups sugar
- 2 Tablespoons mustard seed
- 1 ½ Tablespoons celery seed
- 1 Tablespoon ground turmeric

Directions

1. Wash and cut ¼¹⁶ inch off blossom end and discard. Cut cucumbers into 3/16 inch slices.
2. Combine cucumbers, onions and salt in large bowl. Cover with 2 inches of ice. Refrigerate 3 to 4 hours, adding more ice as needed.
3. Combine remaining ingredients in a large pot and boil 10 minutes. Drain and add cucumbers and onions; slowly reheat to boiling.
4. Fill hot jars with cucumbers, onion and cooking syrup, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel.
5. Secure lids and process in a water bath canner for 10 minutes (altitudes above 1,000 feet require an increase in processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes about 8 pints

Source: [SDSU Extension](#)

Dill Pickles

Ingredients

- 8 pounds pickling cucumbers (3 to 5 inches)
- 2 gallons water
- 1 ¼ cup canning or pickling salt
- 1 ½ quarts vinegar (5%)
- ¼ cup sugar
- 2 quarts water
- 2 Tablespoons whole mixed pickling spice
- 3 Tablespoons whole mustard spice
- 14 heads fresh dill
- 4 ½ Tablespoons dill seed

Directions

1. Wash and cut ¼¹⁶ inch slice off blossom end and discard, but leave ¼ inch stem attached.
2. Dissolve ¾ cups salt in 2 gallons water. Pour over cucumbers, let stand for 12 hours, then drain.
3. Combine vinegar, ½ cup salt, sugar and 2 quarts water. Add mixed pickling spices tied in a clean white cloth. Heat to boiling. Then remove tied pickling spices.
4. Fill hot jars with cucumbers. Add 1 teaspoon of mustard seed and 1 ½ heads fresh dill to each pint. Cover with boiling pickling solution, leaving ½ inch headspace.
5. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel.
6. Secure lids and process in a water bath canner for 10 minutes (altitudes above 1,000 feet require an increase in processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes about 8 pints

Source: [SDSU Extension](#)

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extension.sdstate.edu**

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