

CLASSIC QUICK DILL PICKLES

Recipe from *The Complete Book of Pickling*, by Jennifer MacKenzie.

7 pounds pickling cucumbers (3 to 4 inches long)

1 cup pickling or canning salt

2/3 cup granulated sugar

12 cups water

5 cups white vinegar

7 large dill heads, broken in half

3 1/2 cloves garlic, cut into quarters

Prepare canner, jars and lids.

Scrub cucumbers gently under running water. Trim off 1/8 inch from each end. Set aside.

In a pot, combine salt, sugar, water and vinegar. Bring to a boil over medium-high heat, stirring often until salt and sugar are dissolved. Reduce heat to low and keep liquid hot.

Working with one jar at a time, place half a dill head and 1 piece of garlic in hot jar. Pack cucumbers into jar, leaving about 1 inch headspace, and top with another half dill head and piece of garlic. Pour in hot pickling liquid, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace as necessary by adding hot pickling liquid. Wipe rim and place hot lid disc on jar. Screw band down until fingertip-tight.

Place jars in canner and return to a boil. Process for 15 minutes. Turn off heat, remove canner lid and let jars stand in water for 5 minutes. Transfer jars to a towel-lined surface and let stand for 24 hours. Check lids and refrigerate any jars that are not sealed.

SWEETLY SPICED PICKLED STRAWBERRIES

Recipe from *The Complete Book of Pickling*, by Jennifer MacKenzie

12 cups hulled strawberries

3 cups granulated sugar

1 teaspoon pickling or canning salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

Pinch of ground allspice

2 cups cider vinegar

Prick strawberries all over with a toothpick and cut any large ones in half.

In a saucepan, combine sugar, salt, cinnamon, cloves, allspice and vinegar. Bring to a boil over medium heat, stirring often until sugar and salt are dissolved. Remove from heat and let cool slightly. Add strawberries and toss gently to coat. Cover and let stand at a cool room temperature for at least six hours or up to 18 hours, swirling pot occasionally to coat berries.

Prepare canner, jars and lids.

Place pot over medium-low heat, gently stirring occasionally until strawberries are heated through but still hold their shape.

Ladle strawberries and hot pickling liquid into hot jars, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace as necessary by adding hot pickling liquid. Wipe rim and place hot lid disc on jar. Screw band down until fingertip-tight.

Place jars in canner and return to a boil. Process for 10 minutes. Turn off heat, remove canner lid and let jars stand in water for 5 minutes. Transfer jars to a towel-lined surface and let stand for 24 hours. Check lids and refrigerate any jars that are not sealed.