



Cooking Corner: Cucumber Pickles!

Last week, we gave you a few ideas for increasing your garden's bounty of cucumbers. Now, as promised, we'll give you a few ways to create some tasty pickles from your harvest.

Here are two easy recipes for refrigerator pickles – they don't need to be canned! (Both of these appear in *Saving the Seasons*. Scottdale, PA: Herald Press, 2010.)

Refrigerator Dill Pickles

About 15 small pickling cucumbers
30 to 40 fresh dill sprigs
2 large onions
5 cloves garlic, sliced
1 quart water
3 cups white vinegar
½ cup pickling salt*

Cut each cucumber into four spears. In large bowl, combine cucumbers, dill, onion, and garlic. Bring water, vinegar, and salt to boil, stirring just until salt is dissolved. Pour over cucumber mixture. Cover tightly and refrigerate for 24 hours. Store in refrigerator for up to 3 months.

Refrigerator Sweet Pickles

12 cups sliced cucumbers
3 medium onions
4 cups sugar
3 cups vinegar
1 cup water
½ cup pickling salt*
1½ tsp turmeric
1½ tsp celery seed
1½ tsp mustard seed
6 glass pint jars & lids

Slice ½ medium onion into each jar, then fill with cucumbers sliced into one-eighth to one-quarter inch thick slices. Stir other ingredients together until sugar is dissolved. (Do not heat – syrup is used cold.) Pour over cucumbers in jars, to cover. Screw on lids. Refrigerate at least 5 days before using. These pickles will keep as long as 10 months in the refrigerator.

*You can pick up pickling salt (or “pure, granulated salt”) at many grocery stores. It lacks the iodine and anti-caking agents that are in typical table salt. Iodized salt creates a cloudy pickling solution and can turn the pickles dark. In a pinch, kosher salt is a good substitute!

Other Tips:

- Avoid using cucumbers that have been waxed.
- Use dill or sweet pickles in place of relish on your favorite grilled foods!

One More Option:

- If you are a particularly adventuresome cook/eater, check out this recipe for [fermented pickles](#).