



Seasonal Pickling: Dill Pickles

**Wednesday, September 23, 2020 4:30pm - 5:30pm
with the Algonquin College Students Hub over Zoom**

It's harvest season and there is a flood of fresh, local produce in markets and grocery stores. With a bit of planning and effort you can make dill pickles for your pantry and enjoy them year round.

There's lots of ways to preserve fruits and vegetables. For today's session we will be focusing on *water bath canning*, which is a straightforward method for preserving [high acid foods](#) in sealed glass jars.

Gather the equipment and ingredients you need and let's make some pickles!

Equipment needed:

- Mason jars – have at least six jars on hand
Standard or wide mouth based on your preference. They come in various sizes. Pints and litres are both suitable.
- 2-piece snap lids
Standard or wide mouth to match your jars. Rings can be reused but snap lids must be new.
- jar lifter
Specialised tongs for removing mason jars from water bath.
- canning pot+ lid
Any tall pot that can accommodate jars you are using plus 4” clearance at the top – try repurposing a stock pot or pasta pot
- Measuring cups and spoons
- Cutting board and knife
- Saucepan for boiling vinegar solution
- Clean cloths – have two or three on hand

Home canning starter kits include a canning pot, canning rack, jar lifter, and other useful tools. These kits are great but if you don't plan to do a lot of water bath canning then try using tools you may already have in your kitchen.

Most of these supplies are available at hardware stores and larger grocery stores (check the seasonal section). Snap lids are available at many dollar stores. [Preston Hardware](#) has a great selection of canning supplies.

Ingredients

- Pickling cucumbers, 1 lb. will make approx. 1 pint, so get 8 lbs. for approx. 8 pints
Can substitute with wax beans, carrots or other sturdy vegetables
- Coarse salt or sea salt (do not use iodized salt) – have 1 cup on hand
- White vinegar 5% acidity – have at least 2L on hand
- Spices: dill seed, black peppercorns, chili flakes, mustard seeds. A few teaspoons of each will suffice. Don't skip the dill seeds!
- Fresh garlic – As much or as little as you like, or can be omitted altogether.
- Fresh dill – flowering dill is best. Regular feathery dill can be used but it has a mild flavour so be sure to augment with dill seeds

Pantry ingredients are available in bulk at [Herb & Spice Shop](#) (student discount on Sundays) and [Bulk Barn](#) (student discount on Wednesdays).

Check out the farmer's markets for fresh produce: Parkdale Market, Byward Market, [Ottawa Farmer's Markets](#) – Westboro (Sat), Lansdowne (Sun), Orleans (Thurs).

QUESTIONS? COMMENTS?

Please email sara@topshelfpreserves.ca and I'll be happy to help.
Please allow 48 hours for email response.

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