

NYBG

Pickles Three Ways – ONLINE

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Please note that this class is demonstration only, so students are not expected to have these materials on hand for the class itself. However, we would like to provide you with the below list of materials should you wish to recreate the recipes your instructor makes during class on your own time.

Canning Materials

Hot water canner w/ rack
Canning funnel
Bubbler
Jar lifter
Timer
Measuring cups (liquid and dry measure)
Measuring spoons
Colander
Mesh strainer
Food mill (optional)
Candy thermometer
Ladle
Spoons for stirring
Mixing bowls
Masher
Dish towels
Pot holders
Paring Knife
Cutting board
Mason jars. Lids and rings (1/2 pint)
Paper towels

Recipes

Please note that the actual recipes used in class are subject to change based on seasonal availability. Below are a few recipes that may be covered in the class, along with the necessary ingredients.

Pickled Baby Carrots

5 1/2 lbs peeled carrots
11 cups white vinegar
2 cups water
4 cups granulated sugar
4 tsp pickling salt
8 tsp mustard seed
4 tsp celery seed

Wash and peel carrots.

In an 8 qt pan combine: water, vinegar, sugar, salt

Bring to a boil and boil 3 minutes.

Add carrots, bring to a boil, reduce heat and simmer 10 minutes.

In the meantime place 1 tsp of mustard seed and ½ tsp of celery seed in each empty clean pint jar. Pack with hot carrots and fill with brine leaving 1" headspace.

Remove air bubbles. Adjust liquid if needed.

Wipe rims and adjust lids.

Process 15 minutes in a boiling water bath.

Remove from heat, uncover and allow to sit 5 min.

Dill Pickle Spears

30 to 36 cucumbers (3 to 4 inches in length)	6 Tbls canning salt
3 cups white vinegar	Fresh dill or
3 cups water	Dill seed
3 lg cloves Garlic	Mustard seed

Wash cucumbers.

Make a brine of water, vinegar and salt. Bring to a boil.

Place a generous layer of dill, ½ clove of garlic and ½ teaspoons of mustard into bottom of prepared jar.

Pack cucumber spears into jars. If using fresh dill pack half of the cucumbers and add more dill, complete packing.

Fill jars with hot brine to with ½ inch head space

Remove air bubbles

Wipe rims, adjust lids.

Process 10 minutes in hot water bath.

With lid off and heat turned off allow to rest 5 minutes before removing jars

Yield 6 to 7 pints

Dilly Beans (yield about 4 pt)

2lbs green beans	1 tsp cayenne
¼ cup pickling salt	4 cloves of garlic
2 ½ cups white vinegar	¼ cup of dill seed
2 ½ cups water	

- Wash and trim end of beans
- Peel garlic
- In a large saucepan combine water, vinegar and salt, bring to a boil and reduce to a simmer
- Pack beans lengthwise into prepared jars
- Add ¼ tsp cayenne, 1 clove of garlic and 2 tsp dill seed to each jar
- Ladle hot liquid into jar to ½ inch head space
- Remove air bubbles, wipe rims and adjust lids
- Process in hot water bath 10 min
- Turn off heat and remove cover from pot. Let rest 5 min

BREAD AND BUTTER PICKLES

6 lbs cucumber
8 cups thinly sliced onion
Ice
4 cups vinegar
4 ½ cups sugar
2 Tbls mustard seed
1 ½ Tbls celery seed
1 Tbls ground turmeric

Wash cucumbers and cut 1/8 inch from blossom end. Discard ends. Cut into 3/16 " slices.

Place in bowl with onion and salt and cover with ice, let sit 1-4 hrs refreshing ice as needed.

In a large pot add vinegar and the remaining ingredients into a large pot and bring to a boil.

Boil 10 minutes.

Add well drained cukes and onion, bring to a boil slowly. Remove from heat.

Fill pint or quart jars with cucumber and onion, then fill with liquid to a ½ " headspace.

Remove air bubbles, top with liquid if needed, wipe rims, adjust lids and process for 10 minutes in a boiling water bath.

Uncover pot remove from heat and allow to stand 5 minutes.

Yield 8 pints

Extracting Juice for Jelly

Apples and hard fruits

Place fruit into a sauce pan with cold water – 1 cup per pound of fruit

Bring to a boil on high heat, stir to prevent scorching

Reduce heat

Apples and other hard fruit need 20-25 min.

Do not over cook

Pour everything into a wet jelly bag or 4 layers of wet cheesecloth and suspend the bag to drain juice

To keep juice clear do not squeeze or press

Berries and grapes

For grapes and berries use only enough water to prevent scorching

You can crush berries to start the juices

Grapes and berries need 10 min or less to soften

Pour into jelly bag or cheesecloth same as above

Syrup for Use in Canning Fruits

	% sugar	Cups of sugar per Qt of water	Yield/cups
Very light	10%	½	4.5
Light	20%	1	4.75
Medium	30%	1 ¾	5
Heavy	40%	2 ¾	5.33

Commercially prepared unsweetened apple, white grape or pineapple juice may be used as a substitute.

Artificial sweeteners are not recommended as they can become bitter or lose their sweetness during the processing.