

# Canned Spicy Pickles



## Your Key Ingredient:

[NESCO Smart Canner](#)

## Grocery Ingredients:

- 4 lbs of 4-inch pickling cucumbers
- 2 tbsp dill seed or 4-5 heads of fresh dill weed
- 1/2 cup salt
- 1/4 cup vinegar (5 percent)
- 8 cups of water
- 2 cloves garlic
- 2 tsp. red pepper flakes
- use garlic and red pepper flakes **OR** 2 tsp whole mixed pickling spices

## Directions:

1. Wash cucumbers. Slice ends off cucumbers.
2. Place half of dill and spices on bottom of a clean, suitable container.
3. Add cucumbers to jars, then remaining dill and spices.
4. Add vinegar, water and salt to pan. Heat slowly to a boil and simmer for 5 minutes.
5. Pour brine over cucumbers in jars, leaving 1/2 inch of headspace.
6. Remove air bubbles and wipe jar rims. Place clean lids and rings on jars, to finger tight.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 15 minutes (pints) or 20 minutes (quarts).
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
15. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.