Canned Grandma's Homemade Pickles



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

Grocery Ingredients:

- 25 small to medium pickling cucumbers
- 2 qt. cold water
- 1/2 cup white vinegar
- 1/3 cup coarse Kosher salt
- 1 tsp. coriander seed
- 1/2 tsp. mustard seed
- 1/4 tsp. red pepper flakes
- 1 tbs. black peppercorns

- 1 tsp. dill seed
- 1/4 tsp. dried garlic
- Mesh colander

Directions:

Prepare the Brine:

- In a large pitcher, combine water and vinegar.
- Add salt, coriander seed, mustard seed, red pepper flakes, and black peppercorns.
- Stir until the salt is completely dissolved. Set aside.

2. Prepare the Cucumbers:

- Wash the cucumbers thoroughly under running water.
- Trim 1/8 inch off the blossom end of each cucumber.
- Slice each cucumber in half lengthwise.

3. Fill the Jars:

- Divide the dill seed and dried garlic evenly between two clean quart-sized jars.
- Pack the jars tightly with the cucumber halves, ensuring they fit snugly.
- Remove air bubbles and wipe jar rims. Place clean lids and rings on jars, to finger tight.

4. Strain and Fill with Brine:

- Stir the brine again to ensure the ingredients are well mixed.
- Place a fine mesh colander over a large bowl or measuring cup.
- Pour the brine through the colander to separate the solids, and set the solids aside. **(Do not discard the**

solids)

- Fill the jars with the brine liquid, leaving about 1/2 inch of headspace at the top.
- Distribute the reserved brine solids evenly among the jars, ensuring they are fully submerged.

5. Process in Nesco Smart Canner:

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- 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.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 15 minutes (pints) or 20 minutes (quarts).
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- 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.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Secure the lid and select the “Pressure Cook” function. Set the pressure to “Low” and the timer for **10 minutes**.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store:

- Remove the jars from the canner and let them cool on a towel or cooling rack for 12-24 hours.

- Check the seals: the lids should not flex up and down when pressed.
- Secure the lids and refrigerate for 2-3 days before consuming for the best flavor.
- Store in the refrigerator for up to six months.

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.