

# Quick Sour Pickles

## INGREDIENTS

- About 25 cucumbers, medium-sized
- 1/2 gallon cider vinegar (5%)
- 2 cups water
- 1/2 cup canning salt
- 1/2 cup sugar
- 1/2 cup mustard seed

## DIRECTIONS

1. Wash cucumbers. Remove 1/16-inch slice from blossom ends and discard. Slice cucumbers lengthwise. Pack hot jars, leaving 1/2-inch head space.
2. Mix vinegar, water, salt, sugar, and mustard seed and bring to a boil.
3. Fill jar to 1/2 inch from top with boiling hot liquid. Remove air bubbles. Wipe jar rims. Adjust lids.
4. Process 10 minutes in a BOILING WATER BATH. Remember to make altitude adjustments.

Recipe provided by Dr. Shauna Henley, Family & Consumer Sciences Senior Agent, University of Maryland Extension, from *So Easy to Preserve*, 6th Edition.

