



Grandma's Dill Pickles

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Traditional homemade dill pickles made with fresh cucumbers, garlic, mustard seed, dill seed, and a seasoned vinegar brine.

Ingredients

For the Cucumbers

- 2½ lbs cucumbers, enough for about 5 pints
- 8 cups water

- 1 cup pickling salt
- Ice, as needed

For the Canning Brine

- 4 cups water
- 3 cups white vinegar
- ¼ cup pickling salt
- 2 tbsp granulated sugar
- 1 tbsp pickling spice, in a spice bag

For Each Pint Jar

- 1 garlic clove
- 1 tbsp mustard seed
- ½ tsp dill seed

Instructions

1. Clean the cucumbers and cut off the blossom ends.
2. In a 2-gallon food-grade container, alternate layers of ice and cucumbers until all the cucumbers are in the container.
3. Mix 8 cups of water with 1 cup of pickling salt. Pour the brine over the cucumbers. If the cucumbers are not completely covered, add enough cold water to cover them.
4. Weigh the cucumbers down with a bowl pushed under the water to keep them submerged. Cover the container and place it in a cool location for 12 to 18 hours.
5. The next day, prepare the canning brine. Combine 4 cups of water, 3 cups of white vinegar, ¼ cup of pickling salt, 2 tbsp of granulated sugar, and 1 tbsp of pickling spice in a spice bag. Bring to a boil, then reduce the heat and simmer for 10 minutes.
6. While the brine is simmering, place the jars and lids in hot water.
7. Remove the cucumbers from the salt brine and rinse them well to remove the excess salt.
8. Place 1 garlic clove, 1 tbsp of mustard seed, and ½ tsp of dill seed into each pint jar.
9. Pack the cucumbers tightly into the jars, leaving a generous ½ inch of headspace.
10. Pour the hot canning brine into the jars, maintaining ½ inch of headspace. Remove air bubbles and recheck the headspace, adding more brine if necessary.
11. Wipe the jar rims clean with a paper towel dampened with vinegar. Place the lids on the jars and tighten the bands to finger tight.
12. Place the jars in a boiling water bath canner. Add some vinegar to the canning water to help prevent the jars from becoming cloudy.
13. Process the jars for 10 minutes at elevations of 1,000 feet (305 m) or less. Adjust the processing time for higher elevations according to the table below.
14. When the processing time is complete, turn off the heat, remove the canner lid, and wait 5 minutes before removing the jars.
15. Remove the jars from the canner and allow them to cool undisturbed. Check that the jars have sealed once they have cooled completely.

Notes

Boiling-Water Canning Altitude Adjustments:

The standard processing time for this recipe is 10 minutes at elevations of 1,000 feet (305 m) or less. If you are above 1,000 feet, increase the processing time according to the table below.

Elevation	Add to Processing Time	Total Processing Time
1,000 ft (305 m) or less	None	10 minutes
1,001–3,000 ft (306–914 m)	5 minutes	15 minutes
3,001–6,000 ft (915–1,829 m)	10 minutes	20 minutes
6,001–8,000 ft (1,830–2,438 m)	15 minutes	25 minutes
8,001–10,000 ft (2,439–3,048 m)	20 minutes	30 minutes

For example, since I live between 1,000 and 2,000 feet above sea level, the 10-minute processing time was increased to 15 minutes for this batch.

Yield: About 5 pints

Cucumber amount: It took 2½ lbs of cucumbers to fill 5 pint jars, or about ½ lb per pint.

[Full Step-by-Step Guide on the Blog](#)