



Dill Relish

with Kathy Manley

Makes (6) 1/2 pints

Equipment

- Boiling Water Canner
- Six (6) Half Pint Jars
- Six (6) Lids and Screw Bands
- Jar Lifter, Magnet and Wide-Mouth Funnel (optional, but helpful)
- Various size bowls
- Ladle and Large Spoon

Ingredients

- 3 lbs cucumbers (about 8-9 pickling cucumbers)
- 2-3 sweet onions
- 1/4 cup pickling salt
- 3 cups white vinegar
- 3/4 cup sugar
- 4 -5 garlic cloves, minced
- 2 teaspoons dill seeds
- 2 teaspoons mustard seeds
- 2 teaspoons celery seeds
- 1/2 teaspoon turmeric
- 2 tablespoons cornstarch

STEP 1

CLEAN jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.

STEP 2

HEAT JARS – fill canner approximately half full with tap water. Place rack in the canner, then place the required number of jars on the rack. Cover the canner and bring the water to 120 to 140 degrees. Not necessary to boil jars. Heat processing destroys any microorganisms.

PREPARE THE LIDS – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.

STEP 3: Recipe

1. **FINELY** chop cucumbers and onions. Place in a large bowl and sprinkle with salt, stir well. Let stand for 1 hour.
2. **DRAIN** mixture in a colander, rinse under cold water and drain again, pressing out any excess moisture.
3. **IN A LARGE POT**, bring vinegar, sugar, garlic, dill seed, mustard seed and celery seed to a boil.
4. **ADD** cucumber mixture, bring to a boil again, stirring frequently. Reduce heat and simmer for 10 minutes. After 9 minutes, mix the cornstarch with a bit of the simmering juice until no lumps remain. Add to the relish and mix well until thickened.
5. **REMOVE** from heat, add the turmeric and mix well.
6. **LADLE** immediately into prepared jars, filling to within 1/2 inch of tops. This is called headspace and allows the jar to vent during processing.
7. **WIPE** jar rims and threads. Cover with two-piece lids. Make sure screw bands are “finger tip” tight. This allows for proper venting during processing. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to a rolling boil. Process 10 min.
8. When processing is finished, remove canner lid and allow jars to rest for about 5 minutes. Remove jars and place upright on towel to cool completely.
9. **AFTER** jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.) Remove screw bands from sealed jars, wipe threads, store jars in a cool dark place.