



t

UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmp@ucanr.edu

Visit us on Facebook and Instagram!

"Preserve today, Relish tomorrow"

Refrigerated Dill Slices

Have you ever returned from vacation to find the GIANT summer squash have taken over the garden? Yeah, me too.

I got to wondering if those big puppies would still make a good pickle. I peeled one and sliced it into about 1/8" thick chips, gave it the ol' taste test and it tasted nice and sweet. I decided to proceed and make refrigerator pickles and see how they come out. This is actually the 2nd time I made this recipe, but never with the big woody zucchini and summer squash.

Be sure to peel off the tough skins, scoop out the pithy center and the big seeds and just slice up the firm outer part of the squash. I also used an oversized patty pan squash. Its skin is thin so you do not need to peel it.



Refrigerated Dill Slices

adapted from Ball Complete Book of Home Preserving

8 c. sliced cucumbers or summer squash (~ 1/8" slices)
1 red onion, sliced (~ 1/8" slices)
5 large cloves of garlic, sliced.
2 c. white vinegar
2 c. water
3 T. pickling salt
1/4 c. granulated sugar
2 T. pickling spice (see homemade version below)
7 t. dill seeds
5 t. mustard seeds
1 1/2 t. whole black peppercorns

In a medium stainless-steel saucepan, combine vinegar, water, pickling salt, sugar, and pickling spice. Bring to a boil over medium-high heat, stirring to dissolve salt and sugar. Reduce heat, cover and boil gently for 10 minutes. Remove the brine from heat and let cool to room temperature.

Measure out the dry spices, put them in a bowl and mix them together. Set bowl aside.

Slice the 5 gloves of garlic.

Peel, core and slice the cucumbers or summer squash and place them in a large bowl. Slice the red onion and mix it in with the summer squash so it is evenly distributed. Fill your jar by layering the squash-onion mixture, the fresh garlic and the spices. I used a 1/2 gallon jar, but 2-3 quart jars will work just fine.

Pour pickling liquid over vegetable slices. De-bubble the jar. Apply lids.

For best results, allow pickle mixture to marinate in refrigerator for at least 2 weeks and use within 3 months.



Pickling Spice

Ball Complete Book of Home Preserving

- 1 cinnamon stick, broken in pieces
- 5 bay leaves, crushed
- 2 T. mustard seeds
- 1 T. whole allspice
- 1 T. coriander seeds
- 1 T. whole black peppercorns
- 1 T. ground ginger
- 1 T. dill seeds 2 t. cardamom seeds
- 1-2 t. hot pepper flakes
- 1 t. whole cloves

Combine all and store in a small glass jar up to 1 year.