

Dills, gherkins, bread and butters, spicy, kosher, sour, or sweet—you'll relish the recipes in this dill-icious collection of appetizers, sandwiches, salads, dinners, and even desserts.

**Batter-Fried Pickle Spears**  
**Deluxe Cheeseburger Salad**  
**Barbecued Pickle Porkwiches**  
**Sweet Pickle Ice Cream**  
**And more!**

*Yum!*

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101 THINGS TO DO WITH A PICKLE

CROSS

BY  
ELIZA  
CROSS

# 101 Things<sup>®</sup> To Do With a Pickle



  
GIBBS  
SMITH

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# OLD-FASHIONED GARLIC PICKLES

8 pounds	<b>small pickling cucumbers,</b> 2–2½ inches long
3 tablespoons	<b>pickling spice</b>
4 cups	<b>water</b>
4 cups	<b>distilled white vinegar</b>
¾ cup	<b>sugar</b>
½ cup	<b>pickling salt</b>
7	<b>fresh dill flower heads or sprigs</b>
7 cloves	<b>garlic,</b> peeled

Wash and place cucumbers in a large pot, cover with ice cubes, and let sit for 2 hours. Drain and pat dry. Wrap the pickling spice in a small square of cheesecloth and tie securely with a piece of kitchen string. Combine the water, vinegar, sugar, pickling salt, and cheesecloth-wrapped pickling spice into a large saucepan. Bring to boil over medium-high heat; reduce heat and simmer for 15 minutes.

Sterilize 7 (1-quart) jars and lids in boiling water. Pack the cucumbers into the hot, sterilized jars, filling to within ½ inch of the top. Place 1 dill head or sprig and 1 clove garlic in each jar. Pour the hot pickling liquid into the jars, filling to within ¼ inch of the rim and discard the spices. Wipe the rims of the jars with a damp paper towel.

Tap the jars to remove any air bubbles, screw on the caps, and process them in a boiling-water canner for 10 minutes, or the time recommended for your area by your county extension agent. Cool the jars and press the top of each lid with a finger, ensuring the seal is tight and that the lid does not move up or down at all. (If any jars have not sealed properly, refrigerate them, and eat the pickles within 2 weeks.) Store sealed jars in a cool, dark place for at least 1 week before opening. Makes 7 (1-quart) jars.

# SWEET-AND-SOUR MUSTARD PICKLES

7⅓ cups	<b>water,</b> divided
¾ cup	<b>pickling salt</b>
3½ pounds	<b>small pickling cucumbers,</b> 2–2½ inches long
4 cups	<b>distilled white vinegar</b>
2 cups	<b>sugar</b>
4 teaspoons	<b>mustard seeds</b>
¾ teaspoon	<b>ground turmeric</b>
¾ teaspoon	<b>celery seeds</b>

In a large saucepan, heat 6 cups of the water to boiling and add the pickling salt. Stir until dissolved. Place the cucumbers in a large crock or glass container and pour the salt mixture over them. Let stand until cool; drain and discard the liquid.

Combine the remaining 1⅓ cups water, vinegar, sugar, mustard seeds, turmeric, and celery seeds in a large saucepan over high heat and bring to a boil. Pour liquid over cucumbers; let stand, covered, for 24 hours.

Sterilize 5 (1-quart) jars, lids, and rings, and keep them hot. Pack the cucumbers into the jars, leaving ½-inch headspace at the top of the jars. Fill the jars with the vinegar mixture, leaving ¼-inch headspace at the top of the jars. Wipe the rims of the jars with a damp paper towel. Tap the jars to remove any air bubbles, screw on the caps, and process them in a boiling-water canner for 10 minutes, or the time recommended for your area by your county extension agent. Cool the jars and press the top of each lid with a finger, ensuring the seal is tight and that the lid does not move up or down at all. (If any jars have not sealed properly, refrigerate them, and eat the pickles within 2 weeks.) Store the sealed jars in a cool, dark place for at least 1 week before opening. Makes 5 (1-quart) jars.

# GERMAN POTATO PICKLE SALAD

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1/4 cup	<b>white wine vinegar</b>
1 tablespoon	<b>whole-grain mustard</b>
3 teaspoons	<b>salt, divided</b>
1/2 teaspoon	<b>pepper</b>
1/4 cup	<b>olive oil</b>
1/4 cup	<b>rice vinegar</b>
3 1/2 pounds	<b>medium red or Yukon Gold potatoes, peeled and cut into 3/4-inch cubes</b>
3/4 pound	<b>bacon</b>
1	<b>large onion, diced</b>
3/4 cup	<b>diced dill pickles</b>
1/2 cup	<b>finely chopped flat-leaf parsley</b>

Combine the white wine vinegar, mustard, 1 teaspoon salt, and pepper in a small bowl. Slowly whisk in the oil until combined.

Combine the rice vinegar and remaining 2 teaspoons salt in a large bowl and set aside. Place the potatoes in a pot and fill with enough water to cover. Bring to a boil and cook for about 10 minutes, or until easily pierced with a fork. Drain and add the warm potatoes to the rice vinegar mixture. Stir gently.

Fry the bacon in a large frying pan over medium-high heat until browned and crisp. Remove the bacon, drain, and crumble. Add the onion to the bacon drippings and cook over medium heat until browned. Add the onions, bacon, pickles, and parsley to the potatoes and stir gently. Whisk the dressing, drizzle it over the salad (you may not need all of it), and stir to combine. Adjust seasonings, if needed; serve warm. Makes 6 servings.

# PICKLE CUCUMBER MINT SALAD

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2 tablespoons	<b>olive oil</b>
2 tablespoons	<b>lemon juice</b>
1/2 teaspoon	<b>salt</b>
1/4 teaspoon	<b>pepper</b>
2	<b>large English cucumbers, peeled and diced</b>
2 pounds	<b>ripe tomatoes, seeded and diced</b>
6	<b>large dill pickles, diced</b>
1/4 cup	<b>chopped fresh mint</b>
2 cups	<b>mixed greens</b>

In a large bowl, whisk together the olive oil, lemon juice, salt, and pepper. Add the cucumbers, tomatoes, pickles, and mint. Stir gently and adjust seasonings, if needed.

Divide the mixed greens among 6 chilled salad plates and mound the salad on top of each plate. Makes 6 servings.

## SLOW COOKER PICKLE PORK

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1 jar (16 ounces)	<b>dill pickle slices</b>
1	<b>small onion</b> , sliced
1 (3 1/2–4-pound)	<b>pork shoulder</b>
1/2 cup	<b>water</b>
2 cloves	<b>garlic</b> , peeled and minced
2	<b>shallots</b> , peeled and minced
	<b>salt and pepper</b> , to taste
8	<b>hamburger buns</b> , toasted
	<b>coleslaw</b> , optional

Drain the pickles and reserve 1/2 cup of the juice. Place half of the onion slices in the bottom of a 5 or 6-quart slow cooker. Remove and discard the outer skin and most of the fat from the pork shoulder. Place it on top of the onion, and add the water and reserved pickle juice. Top with the remaining onion, pickle slices, garlic, and shallots. Cover and cook on low for 6–8 hours, or until the meat is tender and shreds easily with a fork. Remove the pork shoulder and cool. Shred meat, season with salt and pepper, and serve with toasted buns and coleslaw, if desired. Makes 10–12 servings.

## HAM AND CHEESE PICKLE POCKETS

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1 can (8 ounces)	<b>refrigerated crescent rolls</b>
4 teaspoons	<b>prepared mustard</b>
1/2 pound	<b>thinly sliced deli ham</b>
16	<b>dill pickle slices</b>
1/4 pound	<b>thinly sliced Swiss cheese</b>
2 tablespoons	<b>butter or margarine</b> , melted

Preheat oven to 350 degrees and lightly grease a baking sheet.

Unroll crescent rolls and separate dough into 4 rectangles, pressing along the diagonal perforations to seal. Spread each rectangle with 1 teaspoon mustard. Equally divide the ham slices and arrange on the bottom half of each rectangle; top each with 4 pickle slices. Equally divide the cheese slices and arrange over the pickles. Fold the dough over the filling ingredients to form a square. Press around the edges to seal and crimp edges with a fork. Brush each pocket with butter. Transfer to the prepared baking sheet and bake for 20 minutes, or until golden brown. Makes 4 servings.