

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

101

Things[®]
To Do With
a Pickle

BY
ELIZA
CROSS




GIBBS
SMITH

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OLD-FASHIONED GARLIC PICKLES

8 pounds	small pickling cucumbers, 2–2½ inches long
3 tablespoons	pickling spice
4 cups	water
4 cups	distilled white vinegar
¾ cup	sugar
½ cup	pickling salt
7	fresh dill flower heads or sprigs
7 cloves	garlic, 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	water, divided
¾ cup	pickling salt
3½ pounds	small pickling cucumbers, 2–2½ inches long
4 cups	distilled white vinegar
2 cups	sugar
4 teaspoons	mustard seeds
¾ teaspoon	ground turmeric
¾ teaspoon	celery seeds

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

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

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

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

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

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

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