

Quick Sour Pickles

About 25 cucumbers, medium-sized

½ gallon cider vinegar

2 cups water

½ cup salt

½ cup sugar

½ cup mustard seed

Wash cucumbers. Remove 1/16-inch slice from blossom ends and discard. Slice cucumbers lengthwise. Pack into hot jars, leaving ½-inch headspace. Mix vinegar, water, salt, sugar and mustard seed and bring to a boil. Fill jar to ½ inch from top with boiling hot liquid. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath.

Yield: About 8 pints

<http://www.deejayssmokepit.net/>