

Reduced-Sodium Dill Pickles

4 pounds (3- to 5-inch) cucumbers, sliced
6 cups vinegar
6 cups sugar
2 tablespoons canning salt
1½ teaspoons celery seed
1½ teaspoons mustard seed
2 large onions, thinly sliced
8 heads fresh dill

Yield: About 8 pints

Wash cucumbers. Cut 1/16-inch slices off blossom ends and discard. Cut cucumbers in 1/4-inch slices. Combine vinegar, sugar, salt, celery and mustard seeds in large saucepan.

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

Bring mixture to a boil. Place two slices of onions and half a dill head in each pint jar. Fill jars with cucumber slices, leaving ½-inch headspace. Add a slice of onion and half a dill head on top.

Pour hot pickling solution over cucumbers, leaving ¼-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process pints for 15 minutes in boiling water bath.