



## Fresh and Crunchy Pickles

Capture the taste and crunch of garden-fresh cucumbers and veggies. Successful pickling begins with these simple steps and Ball® Simple Creations® Pickle Crisp® Powder.



## Crisp Tips for Fresh Preserved Cucumber Pickles

Everything's better with a little crunch! On the side or on your favorite sandwiches, homemade fresh preserved pickles are easy to make in your own kitchen with Ball® Simple Creations® Pickle Crisp® Powder.

- Follow a current, tested preserving recipe.
- Be sure to use cucumbers suitable for pickling, such as Kirbys, that are no greater than 6 inches in length. Other cucumber varieties may be good choices for relishes or chutneys.
- Fresh, firm, high-quality cucumbers, with no signs of spoiling, should be used within 24 hours of their harvest for the best pickles. After harvest or purchase, refrigerate pickling cucumbers until use to keep them from deteriorating.
- Wash pickling cucumbers before using. Soil can contain bacteria that cause softening in pickles.
- Remove the stem end of pickling cucumbers—it contains enzymes that can cause soft pickles.

### We're Here to Help!

For exciting recipes, fresh ideas, and answers to your questions, visit [www.freshpreserving.com](http://www.freshpreserving.com) or call us at 1-800-240-3340. Tell us what you think!

### QUICK TIPS

- USE with the highest quality pickling cucumbers and other vegetables.
- USE only as an ingredient in a pickle recipe.
- STORE in a dry area to prevent clumping.

Note: Pickle Crisp® Powder does not replace heat processing in a boiling water canner and is not a preservative.



## FreshPreserving™ Instructions

Capture the goodness of freshly made foods year-round with just a few simple steps beyond cooking.

### You will need:

- Boiling water canner or a large, deep saucepot with a lid, and a rack\*
- Clean glass preserving jars with lids and bands (*always start with new lids*)
- Large, deep 6- to 8-quart saucepan
- Liquid and dry measuring cups
- Common kitchen utensils, such as a long-handled spoon, ladle and funnel
- Tested pickling recipe
- Quality ingredients at the peak of freshness

*Preserving is easy with these helpful Ball® FreshPreserving™ utensils!*

Jar Lifter • Lid Lifter • Bubble Remover & Headspace Tool

### Before you begin:

- 1.) **PREPARE** boiling water canner by filling half-full with hot water and keep water at a simmer while covered with lid.
- 2.) **HEAT** jars and lids in hot water, not boiling, until ready to use. Keeping the jars hot prevents them from breaking when hot ingredients are added. To prevent seal failure, do not boil lids. Leave bands at room temperature for easy handling.

### Filling and sealing your jars!

- 1.) **PACK** cucumbers into hot jars, one at a time, leaving 1/2 inch headspace. Ladle hot pickling liquid over cucumbers leaving 1/2 inch headspace. Remove air bubbles. Clean rim and threads of jars using a clean, damp cloth to remove any residue.
- 2.) **CENTER** hot lids on jars, allowing sealing compound to come in contact with the jar rim. Apply bands and adjust until fit is fingertip tight.
- 3.) **PLACE** filled jars in canner. Be sure water covers tops of jars by 1 to 2 inches. Add hot water if necessary. Place lid on canner. Bring water to a gentle, steady boil.
- 4.) **PROCESS** jars for 15 minutes, adjusting for altitude according to the Altitude Chart. After processing is complete, turn off heat and remove lid. Let jars stand for 5 minutes.

## Make Fresh Foods Anytime!

For tonight, for tomorrow, from season to season, Ball® FreshPreserving™ Products let you cook to fit your life. Welcome to a world of endless possibilities.



**Ball® Simple Creations® Kosher Dill Pickle Mix** Turn crispy, crunchy garden cucumbers into Kosher dill favorites. Ball® Simple Creations® Kosher Dill Pickle Mix helps create a deli-fresh flavor your whole family can enjoy.

**Ball® Simple Creations® Bread & Butter Pickle Mix** Add an old-fashioned crunch to homemade sandwiches without all of the fuss! Ball® Simple Creations® Bread & Butter Pickle Mix helps make pickling easy.



**Ball® Simple Creations® Preserving and Pickling Salt** For pickles as fresh as the day you preserved them, Ball® Simple Creations® Preserving and Pickling Salt lets the best taste and color of your pickles come through.

**Ball® Glass Preserving Jars** Make pickling convenient and beautiful with Ball® Wide Mouth (32 oz) Quart Jars. Perfect for displaying colorful preserved foods or personal handcrafted gifts!



**Ball® Plastic Storage Caps** Storing foods is easier than ever! After you've opened your preserved foods, you can replace lids and bands with Ball® Plastic Storage Caps. Conveniently store leftovers in the refrigerator or freezer, or store dry items in the pantry.



- 5.) **REMOVE** jars from canner and set upright on a towel to cool, 12 to 24 hours. Bands should not be retightened as this may interfere with the sealing process. After cooling, test seals by pressing the center of each lid. If a lid does not flex up and down, it is sealed! If a lid is not sealed within 24 hours, refrigerate immediately for up to 3 months or reprocess for the full length of time using a new lid.

- 6.) **CLEAN** sealed jars. Remove the bands. Wipe jars and lids with a clean, damp cloth. Label and store in a cool, dry, dark place up to 1 year.

Note: For added flavor, allow pickles to stand for 4–6 weeks.

\* A boiling water canner is simply a large, deep saucepot equipped with a lid and a rack. The pot must be deep enough to fully surround and immerse the jars in water by 1 to 2 inches and allow for the water to boil rapidly with the lid on. If you don't have a rack designed for preserving, use a cake cooling rack or extra bands tied together to cover the bottom of the pot.

## Pack a Crunch with Simple Fresh-Pack Pickles

Fresh-pack means that your vegetables or fruit are packed with vinegar and pickling spices instead of being fermented in a lengthy brining process. So there's less time and less mess to create that same crunch everyone loves!

## Enjoy Crunchy Pickles Anytime!

### ADD TO JAR!

Use the following directions with any fresh-pack recipe.

- PREPARE** recipe as instructed.
- PACK** cucumbers or other vegetables into jars.
- ADD** Pickle Crisp® Powder (1-1/2 tsp per quart jar and 3/4 tsp per pint jar).
- LADLE** pickling liquid into jars.
- PROCESS** in boiling water canner or refrigerate according to recipe.

### PRESOAK!

Use the following directions to replace the use of pickling lime.

- STIR** 1 packet Pickle Crisp® Powder into 16 cups water. *If more presoaking liquid is needed, use 2 packets and 32 cups water.*
- ADD** prepared cucumbers and soak overnight in refrigerator.
- DRAIN** cucumbers. *Do not rinse.* Prepare recipe as instructed.
- PACK** cucumbers and ladle pickling liquid into jars.
- PROCESS** in a boiling water canner or refrigerate according to recipe.

### Ball® Simple Creations® Pickle Crisp® Powder

A Fresh New Way to Crunchy Pickling

### Pickling Lime

An Old, Messy Method

### FAST

Cuts pickling time—no measuring, rinsing or repeated rinsings needed.

### EASY

To presoak, simply add premeasured packet(s) to water.

### SAFE

Food-safe ingredient safe to use with most utensils and equipment.

### VERSATILE

Works with a variety of fresh-pack pickling recipes.

### MULTIUSE

Can be used as a presoak in place of lime, or simply added to the jar.

## Bread & Butter Pickles

Makes about 4 (32 oz) quarts or 8 (16 oz) pints

### You will need:

7 lb pickling cucumbers (about 28 small to medium)	2 Tbsp Ball® Simple Creations® Pickle Crisp® Powder
5 cups vinegar	4 (32 oz) Quart Glass Preserving Jars
5 cups sugar	OR
1 3.5-oz pkg Ball® Simple Creations® Bread & Butter Pickle Mix	8 (16 oz) Pint Glass Preserving Jars

- CUT** cucumbers into 1/2-inch thick slices, discarding ends.
- COMBINE** vinegar, sugar, contents of package and Pickle Crisp® Powder in a medium saucepan. Heat to a boil.
- POUR** hot pickling liquid over cucumber slices in a large bowl. Cool to room temperature, about 30 minutes.
- PACK** cucumber slices into jars. Ladle pickling liquid over cucumbers. Place lids and bands on jars. Refrigerate up to 3 months or follow "FreshPreserving™ Instructions" on front to preserve pickles for up to 1 year.

Note: For added crispness, soak cut cucumbers in ice water for 4 hours *before* preparing recipe. For added flavor, allow pickles to stand in refrigerator for 2 weeks.

**QUICK TIP:** For classic Sweet pickles, add 7 whole cloves and 2 additional cups sugar in Step 2 of this recipe. For sweet gherkins, substitute 7 lb small to medium pickling cucumbers with 7 lb extra small (1-1/2 to 2-1/2 inch long) pickling cucumbers. Pack cucumbers whole.

## ALTITUDE CHART For Boiling Water Processing

If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	Altitude Feet	Increase Processing Time
	1,001–3,000	5 minutes
	3,001–6,000	10 minutes
	6,001–8,000	15 minutes
	8,001–10,000	20 minutes

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## Sweet 'n' Crunchy Pickles

(formerly Sweet Lime Pickles)

Makes about 4 (32 oz) quarts or 8 (16 oz) pints

### You will need:

7 lb pickling cucumbers (about 28 small to medium)	8 cups vinegar
2 26g packets Ball® Simple Creations® Pickle Crisp® Powder	4 (32 oz) Quart Glass Preserving Jars
2 gallons water	OR
9 cups sugar	8 (16 oz) Pint Glass Preserving Jars
1 Tbsp Ball® Simple Creations® Preserving and Pickling Salt	<i>Tied spice bag filled with:</i> -1 Tbsp celery seed -1 Tbsp whole cloves -1 Tbsp whole mixed pickling spices

- CUT** cucumbers crosswise into slices.
- COMBINE** water and Pickle Crisp® Powder. Add cucumber slices and soak for 12 hours in the refrigerator. Remove and drain. Cover pickles with ice water. Let stand 3 hours. Drain well.
- DISSOLVE** sugar and salt in vinegar in saucepan. Add spice bag and bring to boil. Pour hot syrup over pickles. Let soak overnight.
- PREPARE** boiling water canner, jars and lids according to the "Before you begin" section on front. Remove spice bag. Boil pickles in syrup for 30 minutes.
- PACK** hot pickles into jars leaving 1/2 inch headspace. Carefully ladle hot pickling liquid over cucumbers leaving 1/2 inch headspace. Remove air bubbles. Center hot lids on hot jars. Apply bands and adjust until fit is fingertip tight.
- PROCESS** in a boiling water canner for 10 minutes, adjusting for altitude.

## Kosher Dill Pickles

Makes about 4 (32 oz) quarts or 8 (16 oz) pints

### You will need:

7 lb pickling cucumbers (about 28 small to medium)	2 Tbsp Ball® Simple Creations® Pickle Crisp® Powder
6 cups water	4 (32 oz) Quart Glass Preserving Jars
2-1/2 cups vinegar	OR
1 5-oz pkg Ball® Simple Creations® Kosher Dill Pickle Mix	8 (16 oz) Pint Glass Preserving Jars

- CUT** ends off cucumbers. Cut into spears.
- COMBINE** water, vinegar, contents of package and Pickle Crisp® Powder in a medium saucepan. Heat to a boil.
- POUR** hot pickling liquid over cucumber spears in a large bowl. Cool to room temperature, about 30 minutes.
- PACK** cucumber spears into jars. Ladle pickling liquid over cucumbers. Place lids and bands on jars. Refrigerate up to 3 months or follow "FreshPreserving™ Instructions" on front to preserve pickles for up to 1 year.

Note: For added crispness, soak cut cucumbers in ice water for 4 hours *before* preparing recipe. For added flavor, allow pickles to stand in refrigerator for 2 weeks.

**QUICK TIP:** For classic Polish Dill pickles, add 2 cloves garlic and 2 small hot red chile peppers to each quart jar.

## Sweet Red Cucumber Rings

Makes about 7 (32 oz) quarts or 14 (16 oz) pints

### You will need:

Cold water	10 cups granulated sugar
2 26g packets Ball® Simple Creations® Pickle Crisp® Powder	8 cinnamon sticks (each about 4 inches)
32 cups pickling cucumber rings**	1 cup red hot cinnamon candies
Ice cubes	7 (32 oz) Quart Glass Preserving Jars
4-1/2 cups cider vinegar, divided	OR
1 1-oz bottle red food coloring	14 (16 oz) Pint Glass Preserving Jars

- COMBINE** 32 cups cold water and Pickle Crisp® Powder. Add cucumber rings. Refrigerate. Soak for 24 hours. Drain cucumbers. Soak cucumbers in ice water for 3 hours. Drain.
- COMBINE** cucumber rings, 1 cup vinegar, and food coloring in a large saucepan. Add enough cold water to cover. Heat to a boil. Reduce heat. Simmer 2 hours until cucumbers are red. Drain. In another saucepan, combine 3-1/2 cups cold water, 3-1/2 cups vinegar, sugar, cinnamon sticks, and red hot cinnamon candies. Heat to a boil, stirring to dissolve. Pour syrup over cucumber rings. Cover tightly and let stand in a cool place for 8 to 12 hours.
- DRAIN** cucumbers, reserving liquid. Combine reserved liquid and up to 1 cup sugar for sweeter pickles. Heat to a boil, stirring to dissolve sugar. Ladle over cucumber rings. Cover tightly and let stand in a cool place for 24 hours. Repeat this step for 2 days. Add an additional 1 cup sugar each day if a sweeter product is desired.
- PREPARE** boiling water canner, jars and lids according to the "Before you begin" section on front.
- REMOVE** cinnamon sticks. Transfer cucumber rings and syrup to a large saucepan. Heat to a boil.
- PACK** hot cucumber rings into hot jars leaving 1/2 inch headspace. Ladle hot pickling liquid over cucumber rings leaving 1/2 inch headspace. Remove air bubbles. Clean rim and threads of jars using a clean, damp cloth to remove any residue. Center hot lids on jars. Apply bands and adjust until fit is fingertip tight.
- PROCESS** in a boiling water canner for 10 minutes, adjusting for altitude.

\*\*To make cucumber rings, peel cucumbers and trim the ends. Cut in half crosswise. Using an apple corer, remove the middle portion of each cucumber half, including seeds. Cut each half into 1/4-inch to 1/2-inch rings.

# SAVE 55¢

On One Package of Any Ball® Simple Creations® Pickle Mixes or Pickle Crisp® Powder



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