

**Homemade Canned Dill Pickles**  
**(For Most Elevations in Highland County)**

6 pint jars and lids cleaned and sterilized

4 lbs. Cucumbers

3 cups Water

3 cups White Vinegar

1/3 cup Salt (typically pickling salt)

Up to 2 Tbs Dill seed per jar

Up to 3 Peppercorns per jar

-Prepare waterbath canner

-Cut cucumbers in quarters lengthwise

-Combine water, vinegar, and salt, bring to boiling and dissolve salt

-Pack jars with cucumber spears

-Add to dill seed and peppercorns to each jar

-Fill each jar within ½ inch of the top of the jar with hot pickling liquid

-Place lids and bands on jars

-Process in hot waterbath for 20 minutes

-Remove jars and cool, check lids for seal after 24 hours

(Do not touch lids before they had sealed)

-Enjoy pickles all year long

## Homemade Tomato Sauce

6 quart jars and lids cleaned and sterilized

15-20 lbs Tomatoes, washed

Up to 1 Tbs White Vinegar per jar

Up to 1 tsp Salt per jar

-Prepare waterbath canner

-Boil tomatoes for 10 minutes

-Process tomatoes using food mill

-(If you want a thicker sauce, bake in oven at 350 for 1 hour or until reached desired consistency)

-Fill jars within ½ inch of top with hot tomato sauce

-Place lids and bands on jars

-Process in hot waterbath for 35 minutes

-Check lids for seal after 24

(Do not touch lids before they had sealed)

-Enjoy tomato sauce all year long