HOT SPICY PICKLES

Makes 7 Quarts

- 9-11 lbs pickling cucumbers (about 50—3 to 4-inches)
- 3 ⅓ cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 7 ⅓ cups water
- 1 pouch Mrs. Wages® Spicy Pickles Mix*

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Leave cucumbers whole, cut into spears or slice.

COMBINE Mrs. Wages® White Distilled Vinegar, water and Mrs. Wages® Spicy Pickles Mix into a large non-reactive saucepan. Do not use aluminum. Bring mixture just to boil over medium heat, stirring constantly until mixture dissolves. Remove from heat.

Pack cucumbers into sterilized hot jars, leaving ½-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving ½-inch headspace. Unused brine may be stored in a non-reactive container up to 1 week in refrigerator. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 1 part hot vinegar and 2 parts hot water.

Process. pints 10 minutes**, quarts 15 minutes**, in a boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Before serving, chill to enhance flavor and crispness. Store properly processed shelf-stable product in a cool place, and use within 1 year.

* CAUTION: Due to the spicy nature of this product, irritation of eyes, nose and/or throat may occur during preparation. Care should be taken to avoid inhalation of steam vapors as this could result in irritation and/or coughing. Thoroughly wash skin that comes in contact with the spice. Consult a physician if irritation or coughing persists.

**Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.