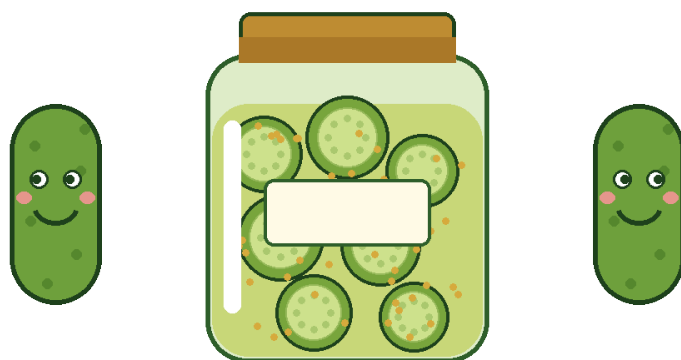




Philip's Famous Pickles

Tangy, salty, barely sweet. Bread & Butter style with Bragg's apple cider vinegar. | Perfected October 19, 2026

The Brine (enough for 2 large jars - about 2 quarts of packed cucumbers)

Amount	Ingredient
3 3/4 cups	Bragg's Organic Apple Cider Vinegar, raw unfiltered with the mother (5% acidity)
1/3 cup	Granulated sugar
1/3 cup (5 Tbsp + 1 tsp)	Mrs. Wages Bread & Butter Pickles Mix
5 tsp (1 Tbsp + 2 tsp)	Canning/pickling salt or kosher salt - NOT iodized table salt
1 Tbsp (3 tsp)	Citric acid

In the Jars

Amount	Ingredient
About 3 1/2 lb	Pickling cucumbers (Kirby, 3-4 inch), blossom end trimmed, sliced 1/4 inch
1/8 tsp per pint 1/4 tsp per quart	Ball Pickle Crisp Granules (calcium chloride) - in the bottom of each jar, NOT in the brine

Scale It

Batch	Vinegar	Sugar	Mrs. Wages mix	Salt	Citric acid
Per 1 cup vinegar	1 cup	1 Tbsp + 1 1/2 tsp	1 Tbsp + 1 1/4 tsp	1 1/3 tsp	3/4 tsp + pinch

This recipe (2 jars)	3 3/4 cups	1/3 cup	1/3 cup	5 tsp	1 Tbsp
Full pouch (6-7 qt)	11 1/4 cups	1 cup	1 whole pouch	5 Tbsp	3 Tbsp

Directions

1 Ice bath the cucumbers (3 hours)

Wash cucumbers. Cut 1/16 inch off the **blossom end** (the end opposite the stem) and throw it away. Slice 1/4 inch thick. Cover with ice and cold water for 3 hours. Short on time? Even 30 minutes helps.

2 Get the water bath going

Fill your biggest pot with enough water to cover the jars by 1 inch. Rack or folded towel on the bottom. Bring to a boil.

3 Wash and heat the jars

Wash jars, flat lids and rings in hot soapy water. Set the jars (not lids) in the hot water to warm up.

4 Make the brine

In a **stainless steel or enamel pot** (never aluminum), combine vinegar, sugar, Mrs. Wages mix, salt and citric acid. Medium heat, stir constantly until dissolved and it just starts to bubble. Turn off the heat. Taste - hot brine tastes sharper than the finished pickle will.

5 Drain the cucumbers

Colander, shake off the water, pick out the ice.

6 Pack the jars

Lift one hot jar onto a towel. Drop in the Pickle Crisp. Pack cucumber slices firmly - push down, don't smash - until 1/2 inch below the rim.

7 Pour the brine

Ladle hot brine over the slices to 1/2 inch below the rim. Slide a chopstick down the inside in a few spots to release air bubbles. Top off if the level dropped. **Short on brine? Top off with plain hot vinegar.**

8 Lid them

Wipe the rim with a clean damp paper towel. Flat lid on, ring on, snug like a peanut butter jar - no harder.

9 Process

Lower jars into the boiling water, upright, not touching, 1 inch of water over the tops. Once at a full rolling boil set the timer: **PINTS 12 minutes | QUARTS 17 minutes** (times include the altitude add-on for Canyon Country).

10 Rest 5 minutes

Burner off, pot lid off, jars stay in the water 5 minutes.

11 Cool 12 to 24 hours

Lift jars straight up onto a towel. Don't tip, dry or tighten. Walk away. Lids 'ping' as they seal.

12 Check the seals

Press each lid center. Firm and doesn't move = sealed, label with the date, pantry. Pops up and down = not sealed, fridge, eat within a week.

13 Wait

Edible in 24 hours, great after 3-4 weeks. Chill before opening - cold pickles are crunchier. Use within 1 year.

Refrigerator version (whole cucumbers, or no canner)

Pack whole or sliced cucumbers with Pickle Crisp, pour hot brine, lid snug, cool on the counter, then straight into the fridge. No boiling. Sliced ready in 3 days, whole in about 10 days. Keeps a few months. Must stay refrigerated - whole cucumbers are never safe to can with this recipe.

Rules that keep it safe

- Never add water to the brine and never reduce the vinegar. Sugar, salt and citric acid can go up or down freely.
- Vinegar must say 5% acidity on the label. Bragg's does.
- No aluminum pots. No iodized salt. New flat lids every time (rings are reusable).
- Expect amber-colored brine and a little cloudiness from the raw cider vinegar - that's cosmetic.

Batch Log

Batch date:	_____	Jars made:	_____
Cucumber source:	_____	Opened / notes:	_____