Pickled or Non-Fermented Foods: Piccalilli

United States Department of Agriculture, Extension Service

Piccalilli

6 cups chopped green tomatoes
1-1/2 cups chopped sweet red peppers
1-1/2 cups chopped green peppers
2-1/4 cups chopped onions
7-1/2 cups chopped cabbage
1/2 cup canning or pickling salt
3 tbsp whole mixed pickling spice
4-1/2 cups vinegar (5 percent)
3 cups brown sugar

Yield: 9 half-pints

Procedure: Wash, chop, and combine vegetables with 1/2 cup salt. Cover with hot water and let stand 12 hours. Drain and press in a clean white cloth to remove all possible liquid. Tie spices loosely in a spice bag and add to combined vinegar and brown sugar and heat to a boil in a sauce pan. Add vegetables and boil gently 30 minutes or until the volume of the mixture is reduced by one-half. Remove spice bag. Fill hot sterile jars, for more information see "Jars and Lids," (FCS 8255), with hot mixture, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.
Table 1. Recommended process time for Piccalilli in a boiling-water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
</tbody>
</table>

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.