Quick Sweet Pickles

May be canned as either strips or slices.
8 lbs of 3- to 4-inch pickling cucumbers
1/3 cup canning or pickling salt
4-1/2 cups sugar
3-1/2 cups vinegar (5 percent)
2 tsp celery seed
1 tbsp whole allspice
2 tbsp mustard seed
1 cup pickling lime (optional)

Yield: About 7 to 9 pints

Procedure: Wash cucumbers. Cut 1/16-inch off blossom end and discard, but leave 1/4 inch of stem attached. Slice or cut in strips, if desired. Place in bowl and sprinkle with 1/3 cup salt. Cover with 2 inches of crushed or cubed ice. Refrigerate 3 to 4 hours. Add more ice as needed. Drain well.

Combine sugar, vinegar, celery seed, allspice, and mustard seed in 6-quart kettle. Heat to boiling.

Hot pack -- Add cucumbers and heat slowly until vinegar solution returns to boil. Stir occasionally to make sure mixture heats evenly. Fill sterile jars, leaving 1/2-inch headspace. For more information see “Jars and Lids,” (FCS 8255).

Raw pack -- Fill jars, leaving 1/2-inch headspace.

Add hot pickling syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

Variation for firmer pickles: Wash cucumbers. Cut 1/16-inch off blossom end and discard, but leave 1/4-inch of stem attached. Slice or strip cucumbers. Mix 1 cup pickling lime and 1/3 cup salt to 1 gallon water in a 2- to 3-gallon crock or enamel-ware container. Caution: Avoid inhaling lime dust while mixing the lime-water solution. Soak cucumber slices or strips in lime water solution for 12 to 24 hours, stirring occasionally. Remove from lime solution and rinse and resoak 1 hour in fresh cold water. Repeat the rinsing and resoaking two more times. Handle carefully because slices or strips will be brittle. Drain well.

Storage: After processing and cooling, jars should be stored 4 to 5 weeks to develop ideal flavor.

Variation: Add 2 slices of raw whole onion to each jar before filling with cucumbers.
<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>Pints or Quarts</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>Raw</td>
<td>Pints</td>
<td>10</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Quarts</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
</tbody>
</table>

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