



Pickled or Non-Fermented Foods: Piccalilli¹

United States Department of Agriculture, Extension Service²

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.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	5 min	10	15

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