



Pickled or Non-Fermented Foods: Quick Sweet Pickles¹

United States Department of Agriculture, Extension Service²

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 or use the low temperature pasteurization treatment. For more information see "Low-Temperature Pasteurization Treatment," (FCS 8220).

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.

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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 1. Recommended process time for Quick Sweet Pickles in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0-1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	5 min	10	15
Raw	Pints	10	15	20
	Quarts	15	20	25