



Pickled or Non-Fermented Foods: Pickled Mixed Vegetables¹

United States Department of Agriculture, Extension Service²

PICKLED MIXED VEGETABLES

- 4 lbs of 4- to 5-inch pickling cucumbers, washed, and cut into 1-inch slices (cut off 1/16 inch from blossom end and discard)
- 2 lbs peeled and quartered small onions
- 4 cups cut celery (1-inch pieces)
- 2 cups peeled and cut carrots (1/2-inch pieces)
- 2 cups cut sweet red peppers (1/2-inch pieces)
- 2 cups cauliflower flowerets
- 5 cups white vinegar (5 percent)
- 1/4 cup prepared mustard
- 1/2 cup canning or pickling salt
- 3-1/2 cups sugar
- 3 tbsp celery seed
- 2 tbsp mustard seed

- 1/2 tsp whole cloves
- 1/2 tsp ground turmeric

Yield: About 10 pints

Procedure: Combine vegetables, cover with 2 inches of cubed or crushed ice, and refrigerate 3 to 4 hours. In 8-quart kettle, combine vinegar and mustard and mix well. Add salt, sugar, celery seed, mustard seed, cloves, turmeric. Bring to a boil. Drain vegetables and add to hot pickling solution. Cover and slowly bring to a boil. Drain vegetables but save pickling solution. Fill vegetables in sterile pint jars, or clean quarts, leaving 1/2-inch headspace. Add pickling solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for Pickled Mixed Vegetables 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	Pints	5 min	10	15
	Quarts	10	15	20

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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