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## CANNING BREAD AND BUTTER PICKLES

### Ingredients:

6 pounds of 4- to 5-inch pickling cucumbers  
8 cups thinly sliced onions (About 3 pounds)  
1/2 cup canning or pickling salt  
Crushed or cubed ice  
4 cups vinegar (5% acidity)  
4-1/2 cups sugar  
2 tablespoons mustard seed  
1-1/2 tablespoons celery seed  
1 tablespoon ground turmeric  
1 cup pickling lime (optional - for use in variation below for making firmer pickles)

**Yield:** About 8 pints

### Procedure:

Wash cucumbers. Cut 1/16 inch off blossom end and discard. Cut into 3/16-inch rings. Combine cucumbers and onions in a large bowl. Add salt. Cover with 2-inches crushed or cubed ice. Refrigerate 3 to 4 hours, adding more ice as needed.

*Variation for firmer pickles:* Wash cucumbers. Cut 1/16-inch off blossom end and discard. Cut into 3/16-inch slices. Mix 1 cup pickling lime and 1/2 cup salt to 1 gallon water in a 2- to 3-gallon crock, glass, or enamelware container. Avoid inhaling lime dust while mixing the lime-water solution. Soak cucumber slices in lime-water for 12 to 24 hours, stirring occasionally. Remove from lime solution, rinse, and re-soak one hour in fresh cold water. Repeat the rinsing and soaking steps two more times. Handle carefully, as slices will be brittle. Drain well.

Combine remaining ingredients in a large pot. Boil 10 minutes. Drain and add cucumbers and onions and slowly reheat to boiling. Fill jars with slices and cooking syrup, leaving 1/2-inch headspace. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints for 10 minutes.

\*At altitudes of 1001-3000 feet, process pints for 15 minutes.

\*At altitudes of 3001-6000 feet, process pints for 20 minutes.

\*At altitudes of over 6000 feet, process pints for 25 minutes.

After processing and cooling, jars should be stored 4 to 5 weeks before use to develop ideal flavors.

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

### Reviewed March 2003 by:

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## CANNING PICKLED BEETS

### Ingredients:

7 pounds of 2- to 2-1/2-inch diameter beets  
4 cups vinegar (5%)  
1-1/2 teaspoons canning or pickling salt  
2 cups sugar  
2 cups water  
2 cinnamon sticks  
12 whole cloves  
4 to 6 onions (2- to 2-1/2-inch diameter), if desired

**Yield:** About 8 pints

**Procedure:** Trim off beet tops, leaving 1 inch of stem and roots to prevent bleeding of color. Wash thoroughly. Sort by size. Cover similar sizes together with boiling water and cook until tender (about 25 to 30 minutes). *CAUTION: Drain and discard liquid.* Cool beets. Trim off roots and stems and slip off skins. Slice into 1/4-inch slices. Peel and thinly slice onions. Combine vinegar, salt, sugar, and fresh water. Put spices in cheesecloth bag and add to vinegar mixture. Bring to a boil. Add beets and onions. Simmer 5 minutes. Remove spice bag. Fill jars with beets and onions, leaving 1/2-inch headspace. Add hot vinegar solution, allowing 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints or quarts for 30 minutes.

\*At altitudes of 1001-3000 feet, process pints or quarts for 35 minutes.

\*At altitudes of 3001-6000 feet, process pints or quarts for 40 minutes.

\*At altitudes of over 6000 feet, process pints or quarts for 45 minutes.

**Variation:** Pickled whole baby beets. Follow above directions but use beets that are 1 to 1-1/2-inches in diameter. Pack whole; do not slice. Onions may be omitted.

### Source:

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## CORN RELISH

### Ingredients:

10 cups fresh whole-kernel corn (16 to 20 medium-size ears) or six 10-ounce packages of frozen corn  
2-1/2 cups diced sweet red peppers  
2-1/2 cups diced sweet green peppers  
2-1/2 cups chopped celery  
1-1/4 cups diced onions  
1-3/4 cups sugar  
5 cups vinegar (5% acidity)  
2-1/2 tablespoons canning or pickling salt  
2-1/2 teaspoon celery seed  
2-1/2 tablespoons dry mustard  
1-1/4 teaspoon turmeric

**Yield:** About 9 pints

**Procedure:** Boil ears of corn 5 minutes. Dip in cold water. Cut whole kernels from cob. If using frozen corn, thaw in the refrigerator overnight or in a microwave oven.

Combine peppers, celery, onions, sugar, vinegar, salt, and celery seed in a saucepan. Bring to boil and simmer 5 minutes, stirring occasionally. Mix mustard and turmeric in 1/2 cup of the simmered mixture. Add this mixture and corn to the hot mixture. Simmer another 5 minutes. If desired, thicken mixture with flour paste (1/4 cup flour blended in 1/4 cup water) and stir frequently. Fill hot jars with hot mixture, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process.

### Recommended processing time in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints	Hot	15	20	20	25

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## FERMENTED DILL PICKLES

### Ingredients per gallon container:

4 pounds of 4-inch pickling cucumbers  
2 tablespoons dill seed or 4 to 5 heads fresh or dry dill weed  
1/2 cup canning or pickling salt  
1/4-cup vinegar (5% acidity)  
8 cups water  
2 cloves garlic (optional)  
2 dried red peppers (optional)  
2 teaspoons whole mixed pickling spices (optional)

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard. Leave 1/4-inch of stem attached. Place half of dill and spices on bottom of a clean, suitable container (see explanation following processing times). Add cucumbers, remaining dill, and spices. Dissolve salt in vinegar and water and pour over cucumbers. Add suitable cover and weight. Store where temperature is between 70°F and 75°F for about 3 to 4 weeks while fermenting. Temperatures of 55°F to 65°F are acceptable, but the fermentation will take 5 to 6 weeks. Avoid temperatures above 80°F or pickles will become too soft during fermentation. Fermenting pickles cure slowly. Check the container several times a week and promptly remove surface scum or mold. *Caution: If the pickles become soft, slimy, or develop a disagreeable odor, discard them.* Fully fermented pickles may be stored in the original container for about 4 to 6 months; provided they are refrigerated and surface scum and molds are removed regularly. Canning fully fermented pickles is a better way to store them. To process them, pour the brine into a pan, heat slowly to a boil, and simmer 5 minutes. Filter brine through paper coffee filters to reduce cloudiness, if desired. Fill hot jars with pickles and hot brine, leaving 1/2-inch headspace. Adjust lids Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints for 10 minutes; 15 minutes for quarts.

\*At altitudes of 1001-3000 feet, process pints for 15 minutes; 20 minutes for quarts.

\*At altitudes of 3001-6000 feet, process pints for 20 minutes; 25 minutes for quarts.

\*At altitudes of over 6000 feet, process pints for 25 minutes; 30 minutes for quarts.

### Source:

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## 14-DAY SWEET PICKLES

### Ingredients:

4 pounds of 2- to 5-inch pickling cucumbers (if packed whole, use cucumbers of uniform size)  
3/4 cup canning or pickling salt  
2 tablespoons mixed pickling spices  
2 tablespoons celery seed  
5-1/2 cups granulated sugar  
4 cups commercial vinegar (5% acidity)

**Yield:** About 5 to 9 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard, but leave 1/4-inch of stem attached. Place whole cucumbers in a suitable 1-gallon container. Add 1/4 cup salt to 2 quarts water and bring to a boil. Pour over cucumbers. Add suitable cover and weight. Place clean towel over container and keep the temperature at about 70°F.

On the third and fifth days, drain salt water and discard. Rinse cucumbers and rescald cover and weight. Return cucumbers to container. Add 1/4 cup salt to 2 quarts fresh water and boil. Pour over cucumbers. Replace cover and weight, and re-cover with clean towel.

On the seventh day, drain salt water and discard. Rinse cucumbers and rescald containers, cover and weight. Slice or strip cucumbers, if desired, and return to container. Place celery seed and pickling spices in small cheesecloth bag. Combine 2 cups sugar and 4 cups vinegar in a saucepan. Add spice bag, bring to a boil and pour pickling solution over cucumbers. Add cover and weight and re-cover with clean towel.

On each of the next six days, drain syrup and spice bag and save liquid. Add 1/2 cup sugar to the liquid each day and bring to a boil in a saucepan. Remove cucumbers and rinse. Scald container, cover and weight daily. Return cucumbers to container, add boiled syrup, cover, weight, and re-cover with towel.

On the fourteenth day, drain syrup into saucepan. Fill clean, hot sterilized pint jars (see directions below) or clean quart jars, leaving 1/2-inch headspace. Add 1/2 cup sugar to syrup and bring to boil. Remove the spice bag. Pour hot syrup over cucumbers, leaving 1/2-inch headspace. Adjust lids and process as below or use low-temperature pasteurization treatment (see directions below).

**Sterilizing Empty Jars:** To sterilize empty jars, place them right side upon the rack in a boiling water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil 1 additional minute for each additional 1,000 feet elevation. Remove and drain hot sterilized jars one at a time as filled.

### Alternative processing for cucumber pickles:

This process might result in a crisper product. Pack the room temperature product in the jar and pour 165°F to 180°F liquid over the product, leaving the appropriate headspace. Remove air bubbles, wipe jar rims, adjust lids, and process at 180°F for 30 minutes. *Be sure to use a thermometer.* This temperature is impossible to determine without one and spoilage could result. *Never use this treatment on reduced-sodium pickles.*

**Recommended processing time in a boiling water canner:**

<b>Jar Size</b>	<b>Style of Pack</b>	<b>0 - 1000 feet</b>	<b>1001- 3000 feet</b>	<b>3001- 6000 feet</b>	<b>over 6000 feet</b>
Pints	Raw	5	10	10	15
Quarts	Raw	10	15	15	20

**Source:**

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## FRESH PACK DILL PICKLES

### Ingredients:

8 pounds of 3 to 5-inch pickling cucumbers  
2 gallons water  
1-1/4 cups canning or pickling salt  
1-1/2 quarts commercial vinegar (5%)  
1/4 cup granulated sugar  
2 quarts water  
2 tablespoons whole mixed pickling spice  
3 tablespoons whole mustard seed (2 teaspoons to 1 teaspoons per pint jar)  
14 heads of fresh dill (1-1/2 heads per pint jar) or 4-1/2 tablespoons dill seed (1-1/2 teaspoons per pint jar)

**Yield:** 7 to 9 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard, but leave 1/4-inch of stem attached. Dissolve    cup salt in 2 gallons water. Pour over cucumbers and let stand 12 hours. Drain. Combine vinegar,    cup salt, sugar, and 2 quarts water. Add mixed pickling spices tied in a clean white cloth. Heat to boiling. Fill jars with cucumbers. Add 1 teaspoons mustard seed and 1-1/2 heads fresh dill per pint. Cover with boiling pickling solution, leaving 1/2-inch headspace. Adjust lids and process as below or use the low-temperature pasteurization treatment.

**Alternative processing for cucumber pickles:** This process might result in a crisper product. Pack the room temperature product in the jar and pour 165°F to 180°F liquid over the product, leaving the appropriate headspace. Remove air bubbles, wipe jar rims, adjust lids, and process at 180°F for 30 minutes. *Be sure to use a thermometer.* This temperature is impossible to determine without one and spoilage could result. *Never use this treatment on reduced-sodium pickles.*

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints	Raw	10	15	15	20
Quarts	Raw	15	20	20	25

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## MARINATED PEPPERS – Bell, Hungarian, Banana, or Jalapeno

### Ingredients:

4 pounds firm peppers  
1 cup bottled lemon juice  
2 cups commercial white vinegar (5%)  
1 tablespoon oregano leaves  
1 cup olive or salad oil  
1/2 cup chopped onions  
2 cloves garlic, quartered (optional)  
2 tablespoons prepared horseradish (optional)

It is possible to adjust the intensity of pickled jalapeno peppers by using all hot jalapeno peppers (hot style), or blending with sweet and mild peppers (medium or mild style). For hot style: Use 4 pounds jalapeno peppers. For medium style: Use 2 pounds jalapeno peppers and 2 pounds sweet and mild peppers. For mild style: Use 1 pound jalapeno peppers, 3 pounds sweet and mild peppers.

**Yield:** About 9 half-pints

**Procedure:** Select your favorite pepper. *Wear rubber gloves when handling peppers.* Peppers may be left whole. Large peppers may be quartered. Wash, slash two to four slits in each pepper, and blanch in boiling water or blister in order to peel tough-skinned hot peppers. Peppers may be blistered using one of the following methods:

*Oven or broiler method* — Place peppers in a hot oven (400°F) or broiler for 6-8 minutes or until skins blister.

*Range-top method* — Cover hot burner, either gas or electric, with heavy white mesh. Place peppers on burner for several minutes until skins blister.

Allow peppers to cool. Place in pan and cover with a damp cloth. This will make peeling the peppers easier. After several minutes of cooling, peel each pepper. Flatten whole peppers. Mix all remaining ingredients in a saucepan and heat to boiling. Add    teaspoon salt in each half-pint or    teaspoon to each pint. Fill jars with peppers. Add hot, well-mixed oil/pickling solution over peppers, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

### Recommended processing time in a boiling water canner:

Jar Size	Style of Pack	0 -1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Half-pints	Raw	15	20	20	25
Pints	Raw	15	25	30	35

### Source:

E.L. Address and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## MARINATED WHOLE MUSHROOMS

### Ingredients:

7 pounds small whole mushrooms  
1/2 cup bottled lemon juice  
1 tablespoons canning or pickling salt  
2-1/2 cups commercial white vinegar (5% acidity)  
1 tablespoon oregano leaves  
1 tablespoon dried basil leaves  
2 cups olive or salad oil  
1/2 cup finely chopped onions  
1/4 cup diced pimiento  
2 cloves garlic, cut in quarters  
25 black peppercorns

**Yield:** About 9 half-pints

**Procedure:** Select very fresh unopened mushrooms with caps less than 1-1/4 inch in diameter. Wash. Cut stems, leaving 1/4-inch attached to cap. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms. Mix olive oil, vinegar, oregano and salt in a saucepan. Stir in onions and pimiento and heat to boiling. Place 1/4 of a garlic clove and 2 to 3 peppercorns in a half-pint jar. Fill clean, hot jars with mushrooms and hot, well-mixed oil/vinegar solution, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Half-pints	Hot	20	25	30	35

### Source:

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## PICCALILLI

### **Ingredients:**

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 tablespoons whole mixed pickling spice  
4-1/2 cups vinegar (5%)  
3 cups brown sugar, packed

**Yield:** 9 half-pints

**Procedure:** Wash, chop, and combine vegetables with salt. Cover with hot water and let stand overnight in refrigerator. Drain and press in a clean white cloth to remove all possible liquid. Combine vinegar and brown sugar. Tie spices loosely in a spice bag and add to combined vinegar and brown sugar and heat to a boil in a saucepan. Add vegetables and boil gently 30 minutes or until the volume of the mixture is reduced by one-half. Remove spice bag. Fill hot sterilized jars with hot mixture, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process quarts for 20 minutes.

\*At altitudes of 1001-3000 feet, process quarts for 25 minutes.

\*At altitudes of 3001-6000 feet, process quarts for 30 minutes.

\*At altitudes of over 6000 feet, process quarts for 35 minutes.

### **Source:**

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## **PICKLE RELISH**

### **Ingredients:**

3 quarts chopped cucumbers  
3 cups each of chopped sweet green and red peppers  
1 cup chopped  
3/4 cup canning or pickling salt  
4 cups ice  
8 cups water  
2 cups sugar  
4 teaspoon each of mustard seed, turmeric, whole allspice and whole cloves  
6 cups commercial white vinegar (5% acidity)

**Yield:** About 9 pints

**Procedure:** Add cucumbers, peppers, onions, salt and ice to water and let stand 4 hours. Drain and re-cover vegetables with fresh ice water for another hour. Drain again. Combine spices in a spice or cheesecloth bag. Add spices to sugar and vinegar. Heat to boiling and pour mixture over vegetables. Cover and refrigerate 24 hours. Heat mixture to boil and fill hot clean jars, leaving 1/2-inch headspace. Adjust lids and process.

### **Source:**

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## **PICKLED BELL PEPPERS**

### **Ingredients:**

7 pounds firm bell peppers  
3-1/2 cups sugar  
3 cups vinegar (5% acidity)  
3 cups water  
9 cloves garlic  
4-1/2 teaspoon canning or pickling salt

**Yield:** About 9 pints

**Procedure:** Wash peppers, cut into quarters, remove cores and seeds, and cut away any blemishes. Slice peppers in strips. Boil vinegar, water and sugar for 1 minute. Add peppers and bring to a boil. Place 1/2 clove of garlic and 1/4 teaspoon salt in each hot sterile half-pint jar (see sterilization directions following processing times); double the amounts for pint jars. Add pepper strips and cover with hot vinegar mixture, leaving 1/2-inch headspace. Adjust lids and process.

**Sterilizing empty jars:** To sterilize empty jars, place them right side up on the rack in a boiling - water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil 1 additional minute for each additional 1,000 feet elevation. Remove and drain hot sterilized jars one at a time as filled.

### **Source:**

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## **PICKLED BELL PEPPERS (Hungarian, banana, and other varieties)**

### **Ingredients:**

4 quarts long red, green or yellow peppers  
1-1/2 cups pickling or canning salt  
2 tablespoons prepared horseradish  
2 cloves garlic  
10 cups vinegar (5% acidity)  
2 cups water  
1/4 cup sugar

**Yield:** About 8 pints

**Procedure:** Wash and drain peppers. Cut 2 small slits in each pepper. Dissolve salt in 1 gallon water. Pour over peppers and let stand 12 to 18 hours in refrigerator. Drain peppers; rinse again and drain thoroughly. Combine remaining ingredients; simmer 15 minutes. Remove garlic. Pack peppers into hot jars, leaving 1/4-inch headspace. Bring liquid to a boil. Fill jar to 1/2 inch from top with boiling liquid. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints for 10 minutes.

\*At altitudes of 1001-3000 feet, process pints for 15 minutes.

\*At altitudes of 3001-6000 feet, process pints for 20 minutes.

\*At altitudes of over 6000 feet, process pints quarts for 25 minutes.

### **Source:**

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## PICKLED BREAD-AND-BUTTER ZUCCHINI

### Ingredients:

16 cups fresh zucchini, sliced  
4 cups onions, thinly sliced  
1/2 cup canning or pickling salt  
4 cups commercial white vinegar (5% acidity)  
2 cups granulated sugar  
4 tablespoons mustard seed  
2 tablespoons celery seed  
2 teaspoon ground turmeric

**Yield:** About 8 to 9 pints

**Procedure:** Cover zucchini and onion slices with 1 inch of water and salt. Let stand 2 hours and drain thoroughly. Combine vinegar, sugar and spices. Bring to a boil and add zucchini and onions. Simmer 5 minutes and Fill clean, hot jars with mixture and pickling solution, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 Feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints or Quarts	Hot	10	15	15	20

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## **PICKLED CAULIFLOWER**

### **Ingredients:**

3 quarts cauliflowerets (about 2 large heads)  
1-1/2 cups peeled pickling onions  
1/4 cup canning salt  
2 cups sugar  
2 tablespoons mustard seed  
1 tablespoon celery seed  
1 teaspoon turmeric  
1 quart vinegar  
1 hot red pepper (optional)

**Yield:** About 5 pints

**Procedure:** Combine cauliflowers, onions, and salt. Cover with ice; let stand 2 to 3 hours. Drain; rinse and drain thoroughly. Combine sugar, mustard seed, celery seed, turmeric and vinegar in a large saucepot. Cut two small slits in hot red pepper. Add pepper to vinegar mixture, if desired. Bring to a boil. Add cauliflowerets and onions, return to a boil. Reduce heat and simmer 5 minutes. Remove hot red pepper. Pack hot pickles and liquid into hot pint jars leaving 1/4-inch headspace. Remove air bubbles. Adjust two-piece lids. Process in a boiling water bath according to the following instructions.

- \*At altitudes of 1000 feet or less, process pints for 10 minutes.
- \*At altitudes of 1001-3000 feet, process pints for 15 minutes.
- \*At altitudes of 3001-6000 feet, process pints for 20 minutes.
- \*At altitudes of over 6000 feet, process pints for 25 minutes.

### **Source:**

*Ball Blue Book: Guide to Home Canning, Freezing, and Dehydration.* 1995.  
Alltrista Corporation. 120 pp.

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## PICKLED DILLY BEANS

### Ingredients:

2 pounds green beans  
2-1/2 cups commercial vinegar  
2-1/2 cups water  
1/4 cup canning or pickling salt  
1 teaspoon cayenne pepper, divided  
4 cloves garlic, divided  
4 heads dill, divided

**Yield:** About 4 pints or 2 quarts

**Procedure:** Trim ends of green beans. Combine vinegar, water, and salt in a large saucepot. Bring to a boil. Pack beans lengthwise into clean, hot jars, leaving 1/4- inch headspace. Add \_ teaspoon cayenne pepper, 1 clove garlic, and 1 head dill to each pint. Add 1/2 teaspoon cayenne pepper, 2 cloves garlic, and 2 heads dill to each quart. Ladle hot liquid over beans, leaving 1/4- inch headspace. Remove air bubbles. Wipe jar rim. Adjust lid. Process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints and Quarts	Hot	10	15	20	25

### Source:

Ball Blue Book: Guide to Home Canning, Freezing, & Dehydration. 1995. Alltrista Corporation. 120 pp.

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## PICKLED GREEN TOMATO RELISH

### Ingredients:

10 pounds small, hard green tomatoes  
1-1/2 pounds red bell peppers  
1-1/2 pounds green bell peppers  
2 pounds onions  
1/2 cup canning or pickling salt  
1 quarts water  
4 cups granulated sugar  
1 quarts commercial vinegar (5% acidity)  
1/3 cup prepared yellow mustard  
2 tablespoons cornstarch

**Yield:** about 8 pints

**Procedure:** Wash and coarsely grate or finely chop tomatoes, peppers and onions. Dissolve salt in water and pour over vegetables in large kettle. Heat to boiling and simmer 5 minutes. Drain in colander. Return vegetables to kettle. Add sugar, vinegar, mustard and cornstarch. Stir to mix. Heat to boil and simmer 5 minutes. Fill hot, sterilized pint jars (see directions below) with hot relish, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

**Sterilizing Empty Jars:** To sterilize empty jars, place them right side up on the rack in a boiling water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil 1 additional minute for each additional 1,000 feet elevation. Remove and drain hot sterilized jars one at a time as filled.

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints	Hot	5	10	10	15

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

### Reviewed June 2003 by:

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## **PICKLED HORSERADISH SAUCE**

### **Ingredients:**

2 cups (3/4 pounds) freshly grated horseradish  
1 cup white vinegar (5% acidity)  
1/2 teaspoon canning or pickling salt  
1/4 teaspoon powdered ascorbic acid

**Yield:** About 2 half-pints

**Procedure:** The pungency of fresh horseradish fades within 1 to 2 months, even when refrigerated. Therefore, make only small quantities at a time. Wash horseradish roots thoroughly and peel off brown outer skin. Peeled roots may be grated in a food processor or cut into small cubes and put through a food grinder. Combine ingredients and fill into sterile jars (see directions below for sterilizing jars) leaving 1/4-inch headspace. Seal jars tightly and store in a refrigerator.

**Sterilizing empty jars:** To sterilize empty jars, put them right side up on the rack in a boiling water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1000 ft. At higher elevations, boil 1 additional minute for each additional 1000 feet elevation. Remove and drain sterilized jars one at a time.

### **Source:**

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

### **Reviewed June 2003 by:**

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## PICKLED MIXED VEGETABLES

### Ingredients:

1 quart small cucumbers (cut into 1-inch slices)  
2 cups pared carrots (1-1/2 inch slices)  
2 cups celery (1-1/2 inch slices)  
2 sweet red peppers (cut into wide strips)  
1 small cauliflower (broken into flowerets)  
2 cups peeled pickling onions  
1 cup canning or pickling salt  
4 quarts water  
2 cups granulated sugar  
2 tablespoons celery seed  
1 hot red pepper  
6-1/2 cups commercial vinegar (5%)

**Yield:** About 6 pints

**Procedure:** Dissolve salt in cold water. Pour over the prepared vegetables. Let stand 12 to 18 hours in the refrigerator. Drain thoroughly. Add spices, hot red pepper and sugar to vinegar; boil 3 minutes. Add vegetables and simmer until thoroughly heated. Pack, boiling hot, into clean, hot jars, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath.

**Sterilizing Empty Jars:** To sterilize empty jars, put them right side up on the rack in a boiling water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil one additional minute for each additional 1,000 feet elevation. Remove and drain sterilize jars one at a time. Save the hot water for processing filled jars. Fill jars with food, add lids and tighten screw bands.

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints	Hot	15	20	20	25

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## **PICKLED PEPPER-ONION RELISH**

### **Ingredients:**

2 quarts chopped sweet red peppers  
2 quarts chopped sweet green peppers  
1-1/2 cups chopped onions  
2 hot red peppers, finely chopped  
4 teaspoons mixed pickling spices  
1-1/2 cups sugar  
3-1/2 cups vinegar (5% acidity) (preferably white distilled)  
4 teaspoons canning or pickling salt

**Yield:** about 6 pints

**Procedure:** Cover vegetables with boiling water; let stand 5 minutes. Drain; cover again with boiling water and let stand 10 minutes. Drain. Tie pickling spices in a spice bag. Combine spice bag, sugar salt and vinegar; simmer 15 minutes. Add drained vegetables; simmer 10 minutes. Remove spice bag. Bring mixture to a boil. Pack hot relish into hot jars, leaving 1/4-inch headspace. Adjust two-piece caps. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints for 15 minutes.

\*At altitudes of 1001-3000 feet, process pints for 20 minutes.

\*At altitudes of 3001-6000 feet, process pints for 25 minutes.

\*At altitudes of over 6000 feet, process pints for 30 minutes.

### **Source:**

*Ball Blue Book: Guide to Home Canning, Freezing, and Dehydration.* 1995.  
Alltrista Corporation. 120 pp.

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## PICKLED THREE-BEAN SALAD

### Ingredients:

1-1/2 cups cut and blanched green or yellow beans (prepared as below)  
1-1/2 cups canned, drained, red kidney beans  
1 cup canned, drained garbanzo beans  
1/2 cup peeled and thinly sliced onion (about 1 medium onion)  
1/2 cup trimmed and thinly sliced celery (1-1/2 medium stalks)  
1/2 cup sliced green peppers (1/2 medium pepper)  
1/2 cup commercial white vinegar (5% acidity)  
1/4 cup bottled lemon juice  
3/4 cup granulated sugar  
1/4 cup oil  
1/2 teaspoon canning or pickling salt  
1-1/4 cups water

**Yield:** About 5 to 6 half-pints

**Procedure:** Wash and snap off ends of fresh beans. Cut or snap into 1- to 2-inch pieces. Blanch 3 minutes and cool immediately. Rinse kidney beans with tap water and drain again. Prepare and measure all other vegetables. Combine vinegar, lemon juice, sugar and water and bring to a boil. Remove from heat. Add oil and salt and mix well. Add beans, onions, celery and green pepper to solution and bring to a simmer. Marinate 12 to 24 hours in refrigerator; then heat entire mixture to a boil. Fill hot, clean jars with solids. Add hot liquid, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Half-pints or Pints	Hot	15	20	20	25

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## **QUICK SWEET PICKLES – strips or slices**

### **Ingredients:**

8 pounds 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% acidity)

2 teaspoons celery seed

1 tablespoon whole allspice

2 tablespoons mustard seed

1 cup pickling lime (optional - for use in variation below for making firmer pickles)

**Yield:** About 8 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.

*Preparation with lime for firmer pickles --* Wash cucumbers. Cut 1/16-inch off blossom end and discard. Cut cucumbers into slices or strips. Mix 1 cup pickling lime, 1/2 cup salt, and 1 gallon of water in a 2 to 3-gallon crock, glass or enamelware 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.

*To make pickles —* Combine sugar, vinegar, celery seed, allspice, and mustard seed in 6-quart saucepot. Heat to boiling.

*Hot pack —* Add drained to hot pickling syrup and heat until just hot. Pack clean jars, leaving 1/2-inch headspace. Fill jars to 1/2-inch from top with hot pickling syrup. Remove air bubbles. Wipe jar rims. Adjust lids. Process pints or quarts for 5 minutes in a boiling water bath.

*Raw pack --* Pack cucumbers into clean jars leaving 1/2-inch headspace. Add hot pickling syrup, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes for pints, 15 minutes for quarts in a boiling water bath.

After processing and cooling hot pack or raw pack pickles, store jars for 4 to 5 weeks to allow pickles to develop ideal flavor.

*Variation —* Two slices of raw onion can be added to each jar before filling, if desired.

### **Source:**

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

### **Reviewed May 2003 by:**

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## REDUCED-SODIUM SLICED DILL PICKLES

### Ingredients:

4 pounds (3- to 5-inch) pickling cucumbers  
6 cups commercial vinegar (5% acidity)  
6 cups granulated sugar  
2 tablespoons canning or pickling salt  
1-1/2 teaspoon celery seed  
1-1/2 teaspoon mustard seed  
2 large onions, thinly sliced  
8 heads fresh dill

**Yield:** About 8 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers in 1/4-inch slices. Combine vinegar, sugar, salt, celery and mustard seeds in large saucepan. Bring mixture to boiling. Place 2 slices of onion and 1 dill head in each pint jar. Fill hot jars with cucumber slices, leaving 1/2-inch headspace. Add 1 slice of onion and 1 head dill on top. Pour hot pickling solution over cucumbers, leaving 1/4-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints	Hot	15	20	20	25

### Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## **REDUCED-SODIUM SLICED SWEET PICKLES**

### **Ingredients:**

4 pounds (3 to 4-inch) pickling cucumbers

### **BRINING SOLUTION:**

1 quarts distilled white vinegar (5% acidity)

1 tablespoons canning or pickling salt

1 tablespoons mustard seed

1/2 cup sugar

### **CANNING SYRUP:**

1-2/3 cups distilled white vinegar (5% acidity)

3 cups sugar

1 tablespoons whole allspice

2-1/4 teaspoon celery seed

**Yield:** About 4 to 5 pints

**Procedure:** Wash cucumbers and cut 1/16 inch off blossom end and discard. Cut cucumbers into 1/4-inch slices. In a large kettle, mix the ingredients for the brining solution. Add the cut cucumbers, cover and simmer until the cucumbers change color from bright to dull green (about 5 to 7 minutes). Heat to a boil. Drain the cucumber slices. Fill hot jars with pickle slices, cover with hot canning syrup, leaving 1/2-inch headspace. Adjust lids and process.

### **Source:**

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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## SAUERKRAUT

### **Ingredients:**

25 pounds cabbage

3/4 cup canning or pickling salt

**Quality:** For the best sauerkraut, use firm heads of fresh cabbage. Shred cabbage and start kraut between 24 and 48 hours after harvest.

**Yield:** About 9 quarts

**Procedure:** Work with about 5 pounds of cabbage at a time. Discard outer leaves. Rinse heads under cold running water and drain. Cut heads in quarters and remove cores. Shred or slice to a thickness of a quarter. Put cabbage in a suitable fermentation container (see explanation following processing times) and add 3 tablespoons of salt. Mix thoroughly, using clean hands. Pack firmly until salt draws juices from cabbage. Repeat shredding, salting, and packing until all cabbage is in the container. Be sure the container is deep enough so that its rim is at least 4 or 5 inches above the cabbage. If juice does not cover cabbage, add boiled and cooled brine (1-1/2 tablespoons of salt per quart of water). Add plate and weights, cover container with a clean bath towel. Store at 70°F to 75°F while fermenting. At temperatures between 70°F and 75°F, kraut will be fully fermented in about 3 to 4 weeks; at 60°F to 65°F, fermentation may take 5 to 6 weeks. At temperatures lower than 60°F, kraut may not ferment. Above 75°F, kraut may become soft. If you weigh the cabbage down with a brine-filled bag (6 tablespoons salt to 1 gallon of water), do not disturb the crock until normal fermentation is completed (when bubbling ceases). If you use jars as weight, you will have to check the kraut 2 to 3 times each week and remove scum if it forms. Fully fermented kraut may be kept tightly covered in the refrigerator for several months or it may be canned as follows: Hot pack--Bring kraut and liquid slowly to a boil in a large kettle, stirring frequently. Remove from heat and fill hot jars rather firmly with kraut and juices, leaving 1/2-inch headspace. Raw pack -- Fill jars firmly with kraut, and cover with juices, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process.

### **Source:**

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## SPICED APPLE RINGS

### Ingredients:

12 pounds firm tart apples (maximum diameter 2-1/2-inches)  
12 cups granulated white sugar  
6 cups water  
1-1/4 cups commercial white vinegar (5% acidity)  
3 tablespoons whole cloves  
3/4 cup red hot cinnamon candies or  
8 cinnamon sticks and  
1 teaspoon red food coloring (optional)

**Yield:** About 8 to 9 pints

**Procedure:** Wash apples. To prevent discoloration, peel and slice one apple at a time. Immediately cut crosswise into 1/2-inch slices, remove core area with a melon baller, and immerse in ascorbic acid solution (use one teaspoon of powdered ascorbic acid per gallon of cold water), to make flavored syrup, combine sugar, water, vinegar, cloves, cinnamon candies, or cinnamon sticks and food coloring in a 6-quarts saucepan. Stir, heat to boil, and simmer 3 minutes. Drain apples, add to hot syrup, and cook 5 minutes. Fill clean, hot jars (preferably wide-mouth) with apple rings and hot flavored syrup, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Half-pints or Pints	Hot	10	15	15	20

### Source:

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## **SPICED CRAB APPLES**

### **Ingredients:**

2 quarts crabapples with stems  
3 cups distilled white vinegar (5% acidity)  
3 cups water  
6 cups sugar

Tie in a spice bag:

1 stick cinnamon (3-inch piece)  
1 tablespoon allspice  
1 tablespoon whole cloves

**Yield:** About 3 quart jars

### **Procedure:**

Choose round crabapples, uniform in size. Wash and drain. Do not peel. To prevent bursting, pierce peel with a large sterilized needle. Mix together vinegar, water, and sugar; add spice bag. Boil until syrup coats spoon. Add crabapples. Reheat slowly to avoid bursting the skins and simmer until apples are tender. Pack hot apples into hot jars, leaving 1/2-inch headspace. Fill jars to 1/2-inch from top with boiling syrup. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process quarts for 20 minutes.

\*At altitudes of 1001-3000 feet, process quarts for 25 minutes.

\*At altitudes of 3001-6000 feet, process quarts for 30 minutes.

\*At altitudes of over 6000 feet, process quarts for 35 minutes.

### **Source:**

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## SPICED GREEN TOMATOES

### Ingredients:

6 pounds small whole green tomatoes  
9 cups granulated sugar  
1 pint commercial cider vinegar (5%)  
2 sticks cinnamon  
1 tablespoon whole cloves  
1 tablespoon whole allspice  
1 tablespoon whole mace or 1/2 tablespoon ground mace

**Yield:** About 4 pints

**Procedure:** Small green fig or plum tomatoes are best for pickling. Wash, scald, and peel. Make a syrup of the sugar, vinegar, and spices. Drop in the whole tomatoes and boil until they become clear. Pack tomatoes into clean, hot jars, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath.

### Recommended processing time (in minutes) in a boiling water canner:

Jar Size	Style of Pack	0 - 1000 feet	1001- 3000 feet	3001- 6000 feet	over 6000 feet
Pints	Hot	15	20	20	25

### Source:

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## SUCCOTASH

### **Ingredients:**

15 pounds unhusked sweet corn or 3 quarts cut whole kernels  
14 pounds mature, green, podded lima beans or 4 quarts shelled limas  
2 quarts crushed or whole tomatoes (optional)

**Yield:** 7 quarts

**Procedure:** Corn; husk corn, remove silk, and wash ears. Blanch 3 minutes in boiling water. Cut corn from cob at two thirds the depth of kernel. *Do not scrape cob.* Lima beans, shell beans and wash thoroughly. Add 3 cups of water for each cup of dried beans. Boil 2 minutes, remove from heat and soak 1 hour and drain. Heat to boiling in fresh water, and save liquid for making hot pack succotash. Wash tomatoes. Dip tomatoes in boiling water for 30 to 60 seconds or until skins split, then dip in cold water. Slip off skins and remove cores. Tomatoes may be covered with water and gently boiled for 5 minutes. Hot pack--Combine all prepared vegetables in a large kettle with enough water to cover the pieces. Add 1 teaspoon salt to each quart jar, if desired. Boil gently 5 minutes and fill hot jars with pieces and cooking liquid, leaving 1-inch headspace. Raw pack--Fill hot jars with equal parts of all prepared vegetables, leaving 1-inch headspace. Do not shake or press down pieces. Add 1 teaspoon salt to each quart jar, if desired. Add fresh boiling water, leaving 1-inch headspace. Adjust lids and process.

### **Recommended processing time in a Pressure Canner:**

Process in a **Dial Gauge Pressure Canner** at 11 pounds pressure OR in a **Weighted Gauge Pressure Canner** at 10 pounds pressure:

Pints – 60 minutes

Quarts – 85 minutes

The processing times given for canning vegetables are for altitudes of 0-1000 feet. If you are canning at a higher altitude, the processing times stay the same, but you must make the following adjustments.

### **In a Dial Gauge Pressure Canner**

- \* At altitudes of 1001-2000 feet, the pressure is not increased; process at 11 pounds pressure.
- \* At altitudes of 2001-4000 feet, process at 12 pounds pressure.
- \* At altitudes of 4001-6000 feet, process at 13 pounds pressure.
- \* At altitudes of 6001-8000 feet, process at 14 pounds pressure.

### **In a Weighted Gauge Pressure Canner**

- \* At altitudes above 1000 feet, process at 15 pounds pressure.

### **Source:**

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## SWEET GHERKIN PICKLES

### Ingredients:

5 quarts (about 7 pounds) cucumbers (1-1/2-inch or less)  
1/2 cup canning or pickling salt  
8 cups sugar  
1-1/2 quarts vinegar (5% acidity)  
3/4 teaspoon turmeric  
2 teaspoon celery seeds  
2 teaspoon whole mixed pickling spice  
2 cinnamon sticks  
1/2 teaspoon fennel (optional)  
2 teaspoon vanilla (optional)

**Yield:** 6 to 7 pints

### Procedure:

#### *First day*

Morning — Wash cucumbers with a vegetable brush and warm water. Do not use soap as it can leave a residue. Cut 1/16-inch slice off blossom end and discard, but leave 1/4-inch of stem attached. Drain cucumbers and place in a large suitable container, such as a stoneware crock, a large glass jar, or a food-grade plastic container. Cover with boiling water.

Afternoon (6-8 hours later) — Drain, add 1/4 cup salt and cover with boiling water.

#### *Second day*

Afternoon — Drain; add 1/4 cup salt; cover with fresh, boiling water.

#### *Third day*

Morning — Drain; prick cucumbers in several places with a table fork. Make syrup from 3 cups of the sugar and 3 cups of the vinegar; add turmeric and spices. Heat to boiling and pour over the cucumbers. (Cucumbers will be partially covered at this point.)

Afternoon (6-8 hours later) — Drain syrup into pan; add 2 cups of the sugar and 2 cups of the vinegar to the syrup. Heat to boiling and pour over pickles.

#### *Fourth day*

Morning — Drain syrup into pan; add 2 cups of the sugar and 1 cup of the vinegar to syrup. Heat to boiling and pour over pickles.

Afternoon (6 to 8 hours later) — Drain syrup into pan; add remaining 1 cup sugar and the vanilla to syrup; heat to boiling. Pack pickles into sterilized pint jars (see below) and cover with boiling syrup to 1/2-inch from top of jar. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a boiling water bath according to the following instructions.

\*At altitudes of 1000 feet or less, process pints for 5 minutes.

\*At altitudes of 1001-3000 feet, process pints for 10 minutes.

\*At altitudes of 3001-6000 feet, process pints for 15 minutes.

\*At altitudes of over 6000 feet, process pints for 20 minutes.



**Sterilizing Empty Jars:** To sterilize empty jars, place them right side up on the rack in a boiling water canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes at altitudes of less than 1000 feet. At higher elevations, boil 1 additional minute for each additional 1000 feet elevation. Remove and drain hot sterilized jars one at a time as filled.

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