

FILL YOUR PANTRY

Pickling



TYPES OF PICKLES

TYPE	CHARACTERISTICS
Brining pickles	Cured in a brine (salt and water), and preserved with vinegar.
Fresh pack or quick process pickles	Covered in vinegar, spices, and seasonings. For best flavor, let pickles stand for several weeks after being sealed in jars.
Fruit pickles	Made with fruits and a sweet-sour syrup which includes vinegar or lemon juice.
Pickle relish	Made with fruits and vegetables and cooked to desired consistency in a vinegar solution.

TROUBLESHOOTING

Problem	Cause	Prevention
Soft or slippery pickles <i>If spoilage is evident, do not eat.</i>	Pickles not processed properly to destroy microorganisms.	Process pickles in canner after filling jars.
	Blossom ends not removed from cucumbers.	Slice at least 1/16 inch off blossom end of cucumbers and discard.
Strong, bitter taste	Using salt substitutes.	Potassium chloride, the ingredient in most salt substitutes, causes bitterness.
Shriveled pickles	Overcooking or overprocessings.	Follow a reliable recipe exactly.
Dark or discolored pickles <i>If brass, copper or zinc utensils and brining equipment were used, do not use pickles.</i>	Minerals in hard water.	Use soft water.
	Spices left in jars of pickles.	Place spices loosely in cheesecloth bag so they can be removed before canning.
	Brass, iron, copper, or zinc utensils were used.	Use food-grade unchipped enamelware, glass, stainless steel, or stoneware utensils.

For other causes and possible solutions for problems with pickles, see the National Center for Home Food Preservation website: nchfp.uga.edu

PICKLE BASICS

Select fresh, firm, and unwaxed pickling cucumbers, and cut 1/16 inch off of the blossom end. Use recommended ingredients in recipes: canning or pickling salt, white granulated sugar or brown sugar, and vinegar with 5% acidity.

SAFETY AND STEPS

Follow directions and steps of tested recipes, and process pickles in a boiling-water bath canner as directed by recipe. Pickles processed in a boiling-water bath canner for less than 10 minutes must be put in sterilized jars first.

For fermenting, use stone crockery, glass, or food-grade plastic. For quick pickles, heat solution in aluminum, steel, or unchipped enamel. For best results use soft water, and use home-canned goods within one year.

STERILIZING JARS

Wash jars using soap, and rinse well. Submerge jars in boiling water for 10 minutes.

To pre-sterilize jars, place cleaned jars right-side-up on a rack in a canner and fill the jars and canner with water to 1-inch above the tops of the jars. Bring water to a boil, and boil for 10 minutes.

Remove jars one at a time when ready to begin filling them, empty water from the jars back into the canner.



PICKLED BREAD-AND-BUTTER ZUCCHINI

Yield: 8 to 9 pints

Ingredients

- 16 cups fresh zucchini, sliced (3/16 inch thick)
- 4 cups onion, thinly sliced
- ½ cup canning or pickling salt
- 4 cups white vinegar (5% acidity)
- 2 cups sugar
- 4 tablespoons mustard seed
- 2 tablespoons celery seed
- 2 teaspoons ground turmeric
- 1 bag of ice

Procedure: Cover zucchini and onion with 1 inch ice water and salt. Let stand 2 hours; drain thoroughly.

Combine vinegar, sugar, mustard seed, celery seed, and turmeric. Bring to a boil; add zucchini and onions. Simmer 5 minutes.

Fill jars with mixture and pickling solution, leaving ½ inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids.

Source: National Center for Home Food Preservation. University of Georgia Extension. <https://bit.ly/2VfMY82>

PROCESSING IN BOILING WATER CANNER

Pack	Jar Size
Hot	Pints and quarts
At altitude	Time
0 - 1,000 feet	15 minutes
1,001 to 6,000 feet	15 minutes
over 6,000 feet	20 minutes

PICKLED PEPPER-ONION RELISH

Yield: 9 half-pints

Ingredients

- 6 cups finely chopped onions
- 3 cups finely chopped sweet red peppers
- 3 cups finely chopped green peppers
- 1-½ cups sugar
- 6 cups vinegar (5% acidity), preferably white distilled
- 2 tablespoons canning or pickling salt

Procedure: Wash and chop vegetables. Combine all ingredients and boil gently until mixture thickens and volume is reduced by one-half (about 30 minutes).

Fill sterile jars, with hot relish, leaving ½ inch headspace, and seal tightly.

Seal tightly if refrigerating and adjust the lids for processing. Store in refrigerator and use within one month. For extended storage, process according to the recommendations.

Source: National Center for Home Food Preservation. University of Georgia Extension. bit.ly/3f6WeST

PROCESSING IN BOILING WATER CANNER

Pack	Jar Size
Raw	Half-pints and pints
At altitude	Time
0 - 1,000 feet	5 minutes
1,001 to 6,000 feet	10 minutes
over 6,000 feet	15 minutes

For best practices, read resources from the [National Center for Home Food Preservation](#). Read [Using Boiling-Water Canners](#) before beginning. Read the USDA [Complete Guide to Home Canning: Guide 1 Principles of Home Canning](#) if new to canning.



PICKLED DILLED BEANS

Yield: 8 pints

Ingredients

- 4 pounds of fresh, tender green or yellow beans (5 to 6 inches long)
- 8 to 16 heads fresh dill
- 8 cloves garlic (*optional*)
- ½ cup canning or pickling salt
- 4 cups white vinegar (5% acidity)
- 4 cups water
- 1 teaspoon hot red pepper flakes (*optional*)

Procedure: Wash and trim ends from beans and cut into 4-inch lengths.

In each sterile pint jar, place 1 to 2 dill heads and, if desired, 1 clove of garlic.

Place whole beans upright in jars, leaving ½-inch headspace. Adjust lids and process according to the recommendations below.

Source: National Center for Home Food Preservation. University of Georgia Extension. bit.ly/37bfD0o



PROCESSING IN BOILING WATER CANNER

Pack	Jar Size
Raw	Pints and quarts

At altitude	Time
0 - 1,000 feet	15 minutes
1,001 to 6,000 feet	15 minutes
over 6,000 feet	20 minutes

For best practices, read resources from the National Center for Home Food Preservation. Read Using Boiling-Water Canners before beginning. Read the USDA Complete Guide to Home Canning: Guide 1 Principles of Home Canning if new to canning.

PICKLED SWEET GREEN TOMATOES

Yield: about 9 pints, or 4-½ quarts

Ingredients

- 10 to 11 pounds of green tomatoes (16 cups, sliced ¼ inch thick)
- 2 cups thinly sliced onions
- ¼ cup canning or pickling salt
- 3 cups brown sugar
- 4 cups vinegar (5% acidity)
- 1 tablespoon each: mustard seed, allspice, celery seed, and whole cloves

Procedure: Wash and slice tomatoes and onions. Place in bowl, sprinkle with ¼ cup salt, and let stand for 4 to 6 hours. Drain.

Heat and stir sugar in vinegar until dissolved. Tie mustard seed, allspice, celery seed, and cloves in a spice bag. Add to vinegar with tomatoes and onions. If needed, add just enough water to cover pieces. Bring to a boil, and simmer for 30 minutes, stirring as needed to prevent burning. Tomatoes should be tender and transparent when properly cooked. Remove the spice bag.

Fill the jars and cover with hot pickling solution, leaving ½ inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids.

Source: National Center for Home Food Preservation. University of Georgia Extension. bit.ly/3BR4YGE

PROCESSING IN BOILING WATER CANNER

Pack	Jar Size	
Raw	Pints	Quarts

At altitude	Time	
0 - 6,000 feet	15 minutes	20 minutes
over 6,000 feet	20 minutes	25 minutes

KOSHER DILL PICKLES

Yield: 6 to 7 pints

Ingredients

- 30 to 36 cucumbers, 3 to 4 inches long
- 3 cups vinegar (5% acidity)
- 3 cups water
- 6 tablespoons canning salt
- Fresh or dried dill
- Garlic
- Mustard seed

Procedure: Wash cucumbers. Cut $\frac{1}{16}$ inch from blossom end and discard. Leave $\frac{1}{4}$ inch of stem attached. Make a brine of vinegar, water, and salt. Bring to a boil. Place a generous layer of dill, $\frac{1}{2}$ to 1 clove of garlic (sliced), and $\frac{1}{2}$ teaspoon of mustard seed in bottom of each pint jar. Pack cucumbers into the hot jars. When jars are half-filled with cucumbers, add more dill and complete packing of the jars. Fill jars $\frac{1}{2}$ inch from the top with boiling brine. Remove air bubbles. Wipe the jar rims. Adjust lids. Process for 10 minutes in a boiling-water bath canner. Pickles will shrivel after processing but will later plump in sealed jar.

Source: National Center for Home Food Preservation. University of Georgia Extension.

RESOURCES

Books

So Easy to Preserve, 6th Edition: setp.uga.edu

USDA Complete Guide to Home Canning:
bit.ly/3z5ljpK

The Ball® Blue Book

Websites and Online Videos

National Center for Home Food Preservation:
nchfp.uga.edu

YouTube: What's Cooking with Mary Liz Wright:
bit.ly/3plFDi5

From Garden Gates to Dinner Plates:
go.illinois.edu/CottageFoods

University of Illinois Extension Food Preservation Resources: go.illinois.edu/PreserveFood

BREAD AND BUTTER PICKLES

Yield: 12 to 13 pints

Ingredients

- 1-peck small cucumbers ($\frac{1}{4}$ bushel)
- 12 medium onions
- 6 green peppers
- 6 cloves of garlic
- $\frac{2}{3}$ cup canning salt
- 10 cups sugar
- 6 cups cider vinegar (5% acidity)
- 3 teaspoons ground turmeric
- 3 teaspoons celery seed
- 4 tablespoons mustard seeds
- 3 pounds of crushed ice (bagged), for crisping

Procedure: Thinly slice the cucumbers, onions, green peppers, and garlic. Place them all in a large pot and mix in salt. Cover with a 1-inch layer of crushed ice. Let the mixture stand for 3 hours, remove the remaining ice, and drain (and squeeze) the cucumber mixture thoroughly to get rid of excess moisture.

In a large stockpot over medium heat, dissolve sugar, vinegar, turmeric, celery seed, and mustard seeds. Once it is all dissolved, add the cucumber mixture, and stir to make sure everything is fully combined. Heat the cucumber mixture just to a boil and let simmer for 1 minute.

Ladle cucumber mixture into hot pint jars, leaving $\frac{3}{4}$ inch of space at the top. Ladle liquid over the cucumbers until there is $\frac{1}{4}$ inch of headspace. Adjust the lid, and secure the rims. Process jars in a boiling-water bath canner for 10 minutes.

Store pickles in a cool, dry place, and enjoy them within a year for best quality.

Source: Purdue Extension



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