



Quick Sweet Pickles

Yield: about 7 - 9 pints or 3 – 4 quarts

Ingredients:

- 8 lbs pickling cucumbers (3 – 4 inch)
- 1/3 c canning or picking salt
- Ice
- 4 ½ c sugar
- 3 ½ c vinegar (5% acidity)
- 2 tsp celery seed
- 2 Tbl whole allspice
- 2 Tbl mustard seed



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

Important Notes:

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Pickle recipes, ingredients and processing recommendations have changed over the years. To ensure that your pickles are safe and successful, check your recipe with these pointers in mind:

- Use up-to-date recipes from reliable sources.
- Make sure to use vinegar that is 5% acidity.
- Fresh or quick-pack pickle recipes should have at least as much vinegar as water.
- If lime is included, the recipes must have a rinsing step.
- Processing instructions must be correct. Quick pickles must be processed as soon as they are made.

Instructions:

1. Wash cucumbers. Cut 1/16 inch off blossom end but leave ¼ inch of stem at other end. Slice or cut in strips, if desired. Place in bowl and sprinkle with 1/3 c salt. Cover with 2 inches of crushed or cubed ice. Refrigerate 3 – 4 hours, adding more ice as needed.
2. Drain well.
3. Combine sugar, vinegar, celery seed allspice and mustard seed in 6-quart kettle. Heat to boiling.
4. Hot Pack
 - a. Add cucumbers to vinegar solution and heat slowly until it returns to a boil. Stir occasionally to make sure mixture heats evenly.
 - b. Fill hot pint or quart jars, leaving ½ inch headspace.
 - c. Remove air bubbles and adjust headspace, if needed. Wipe rims of jars.
 - d. Adjust lids and process in a boiling water canner as indicated in **Table 1**.

Table 1 – Hot Pack Processing Times for Quick Sweet Pickles

Jar Size	Process Time at Elevations of		
	0 – 1,000 ft	1,001 – 6,000 ft	Above 6,001 ft
Pint	5 min	10 min	15 min
Quart	5 min	10 min	15 min

5. Raw Pack
 - a. Fill hot pint or quart jars with cucumbers and add hot pickling syrup, leaving ½ inch headspace.
 - b. Remove air bubbles and adjust headspace, if needed. Wipe rims of jars.
 - c. Adjust lids and process in a boiling water canner as indicated in **Table 2**.

Table 2 – Raw Pack Processing Times for Quick Sweet Pickles

Jar Size	Process Time at Elevations of		
	0 – 1,000 ft	1,001 – 6,000 ft	Above 6,001 ft
Pint	10 min	15 min	20 min
Quart	15 min	20 min	25 min

Variation: Onions

Add 2 slices of raw onion to each jar before filling with cucumbers

Variation: Firmer Pickles

1. Wash cucumbers. Cut 1/16 inch off blossom end but leave ¼ inch of stem attached. Slice or cut into strips.
2. Mix 1 c pickling lime and ½ c salt to 1 gal water in a 2-3 gal crock or enamelware container.
Caution: Avoid inhaling lime dust while mixing the lime and water solution.
3. Soak cucumber slices or strips in lime water solution for 12 – 24 hours, stirring occasionally.
4. Remove from lime solution, rinse and resoak for 1 hour in fresh, cold water.
5. Repeat rinsing and resoaking two more time in fresh water. Handle carefully – slices / strips will be brittle.
6. Drain well.
7. Follow hot or raw pack instructions after draining.

Storage:

After processing and cooling, store jars 4-5 weeks to develop ideal flavor.