

Pickled or Non-Fermented Foods: Piccalilli¹

United States Department of Agriculture, Extension Service²

Piccalilli

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 tbsp whole mixed pickling spice

4-1/2 cups vinegar (5 percent)

3 cups brown sugar

Yield: 9 half-pints

Procedure: Wash, chop, and combine vegetables with 1/2 cup salt. Cover with hot water and let stand 12 hours. Drain and press in a clean white cloth to remove all possible liquid. Tie spices loosely in a spice bag and add to combined vinegar and brown

sugar and heat to a boil in a sauce pan. Add vegetables and boil gently 30 minutes or until the volume of the mixture is reduced by one-half. Remove spice bag. Fill hot sterile jars, for more information see "Jars and Lids," (FCS 8255), with hot mixture, leaving 1/2-inch headspace.

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

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1. This document is Fact Sheet FCS 8238, one in a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Revised: July 2005. Reviewed: August 2008. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8152, Guide 6: Preparing and Canning Fermented Foods and Pickled Vegetables. Please visit the EDIS Web site at <http://edis.ifas.ufl.edu>
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Table 1.

Table 1. Recommended process time for Piccalilli 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	Half-pints or pints	5 min	10	15
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				