

# Pickled or Non-Fermented Foods: Sweet Gherkin Pickles <sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## Sweet Gerkin Pickles

7 lbs cucumbers (1-1/2 inch or less)  
1/2 cup canning or pickling salt  
8 cups sugar  
6 cups vinegar (5 percent)  
3/4 tsp turmeric  
2 tsp celery seeds  
2 tsp whole mixed pickling spice  
2 cinnamon sticks  
1/2 tsp fennel (optional)  
2 tsp vanilla (optional)

**Yield:** 6 to 7 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch slice off blossom end and discard, but leave 1/4-inch of stem

attached. Place cucumbers in large container and cover with boiling water. Six to 8 hours later, and on the second day, drain and cover with 6 quarts of fresh boiling water containing 1/4-cup salt. On the third day, drain and prick cucumbers with a table fork. Combine and bring to boil 3 cups vinegar, 3 cups sugar, turmeric, and spices. Pour over cucumbers. Six to 8 hours later, drain and save the pickling syrup. Add another 2 cups each of sugar and vinegar and reheat to boil. Pour over pickles. On the fourth day, drain and save syrup. Add another 2 cups sugar and 1 cup vinegar. Heat to boiling and pour over pickles. Drain and save pickling syrup 6 to 8 hours later. Add 1 cup sugar and 2 tsp vanilla and heat to boiling. Fill sterile pint jars, with pickles and cover with hot syrup, leaving 1/2-inch head-space. For more information on sterilizing jars see “Jars and Lids,” (FCS 8255). Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for sweet gherkin pickles 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
Raw	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.

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