

Pickled or Non-Fermented Foods: Sweet Gherkin Pickles

1

United States Department of Agriculture, Extension Service²

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 headspace. For more information on sterilizing jars see "Jars and Lids," (FCS 8255). Adjust lids and process according to the recommendations in Table 1.

-
1. This document is Fact Sheet FCS 8242, one of 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>
 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. U.S. Department of Agriculture, Cooperative Extension Service, University of Florida, IFAS, Florida A. & M. University Cooperative Extension Program, and Boards of County Commissioners Cooperating. Larry Arrington, Dean

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.				