

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

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

## Quick Sweet Pickles

*May be canned as either strips or slices.*

8 lbs of 3- to 4-inch pickling cucumbers  
1/3 cup canning or pickling salt  
4-1/2 cups sugar  
3-1/2 cups vinegar (5 percent)  
2 tsp celery seed  
1 tbsp whole allspice  
2 tbsp mustard seed  
1 cup pickling lime (optional)

**Yield:** About 7 to 9 pints

**Procedure:** Wash cucumbers. Cut 1/16-inch off blossom end and discard, but leave 1/4 inch of stem attached. Slice or cut in strips, if desired. Place in bowl and sprinkle with 1/3 cup salt. Cover with 2 inches of crushed or cubed ice. Refrigerate 3 to 4 hours. Add more ice as needed. Drain well.

Combine sugar, vinegar, celery seed, allspice, and mustard seed in 6-quart kettle. Heat to boiling.

**Hot pack** -- Add cucumbers and heat slowly until vinegar solution returns to boil. Stir occasionally to make sure mixture heats evenly. Fill sterile jars, leaving 1/2-inch

headspace. For more information see "Jars and Lids," (FCS 8255).

**Raw pack** -- Fill jars, leaving 1/2-inch headspace.

Add hot pickling syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in [Table 1](#).

**Variation for firmer pickles:** Wash cucumbers. Cut 1/16-inch off blossom end and discard, but leave 1/4-inch of stem attached. Slice or strip cucumbers. Mix 1 cup pickling lime and 1/3 cup salt to 1 gallon water in a 2- to 3-gallon crock or enamel-ware container. **Caution: Avoid inhaling lime dust while mixing the lime-water solution.** Soak cucumber slices or strips in lime water solution for 12 to 24 hours, stirring occasionally. Remove from lime solution and rinse and resoak 1 hour in fresh cold water. Repeat the rinsing and resoaking two more times. Handle carefully because slices or strips will be brittle. Drain well.

**Storage:** After processing and cooling, jars should be stored 4 to 5 weeks to develop ideal flavor.

**Variation:** Add 2 slices of raw whole onion to each jar before filling with cucumbers.

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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.

Table 1. Recommended process time for quick sweet pickles in a boiling-water canner.

Style of Pack		Process Time at Altitudes of		
		0-1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	5 min	10	15
Raw	Pints	10	15	20
	Quarts	15	20	25

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.