

# Pickled or Non-Fermented Foods: Pickled Mixed Vegetables<sup>1</sup>

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

## Pickled Mixed Vegetables

4 lbs of 4- to 5-inch pickling cucumbers, washed, and cut into 1-inch slices (cut off 1/16 inch from blossom end and discard)

2 lbs peeled and quartered small onions

4 cups cut celery (1-inch pieces)

2 cups peeled and cut carrots (1/2-inch pieces)

2 cups cut sweet red peppers (1/2-inch pieces)

2 cups cauliflower flowerets

5 cups white vinegar (5 percent)

1/4 cup prepared mustard

1/2 cup canning or pickling salt

3-1/2 cups sugar

3 tbsp celery seed

2 tbsp mustard seed

1/2 tsp whole cloves

1/2 tsp ground turmeric

**Yield:** About 10 pints

**Procedure:** Combine vegetables, cover with 2 inches of cubed or crushed ice, and refrigerate 3 to 4 hours. In 8-quart kettle, combine vinegar and mustard and mix well. Add salt, sugar, celery seed, mustard seed, cloves, turmeric. Bring to a boil. Drain vegetables and add to hot pickling solution. Cover and slowly bring to a boil. Drain vegetables but save pickling solution. Fill vegetables in sterile pint jars, or clean quarts, leaving 1/2-inch headspace. Add pickling solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

**Table 1. Recommended process time for pickled mixed vegetables 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	Pints	5 min	10	15
	Quarts	10	15	20

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

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