

Quick 

 **Pickles**
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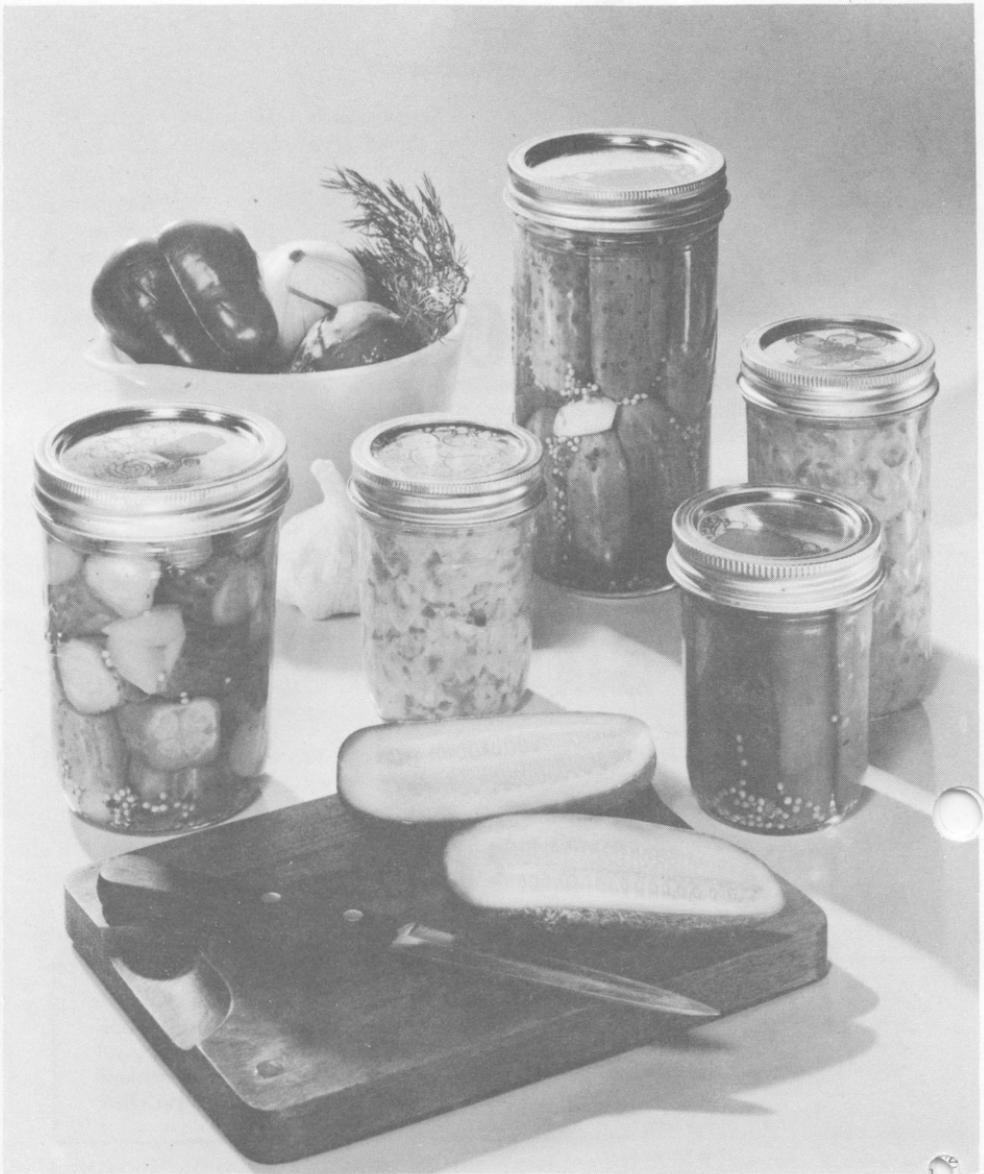
 **Relishes** 

The Texas A&M
University System



**Texas
Agricultural
Extension
Service**

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College Station





Pickles and Relishes

Quick pickles and relishes are made from fruits or vegetables which have not been through a brining process.

Quick pickles and relishes add spice to meals and snacks. They contribute some nutritive value, contain little or no fat, and except for the sweet type, are low in calories.

Ingredients Used in Pickling

Use pure granulated salt, if available. Table salt with filler to prevent caking may make the brine cloudy.

Use a high grade cider or white distilled vinegar of 4 to 6 percent acidity. Do not dilute vinegar unless the recipe so specifies. If you prefer a less sour product, add sugar.

White or brown sugar may be used. White gives a lighter product, but brown sugar may be the preferred flavor.

Soft water is recommended to assure proper acid formation.

Use fresh spices for best flavor in pickles. When whole spices are used, tie them loosely in a thin bag of cloth.

Utensils

Use stainless steel, aluminum or glass utensils.

Jars and Lids

Use jars free of cracks and chips to be assured of a good seal. Use metal bands in good condition. Metal lids with sealing compound are used only once.

Wash jars in hot soapy water and rinse well. Fill jars while they are hot to ½ inch of top. The jars are sterilized in the waterbath process.

Hot Waterbath

Quick pickles and relishes are processed in the waterbath to inactivate enzymes that affect color, texture and flavor and to destroy organisms that cause spoilage.

Pack quick pickles or relishes in jars according to directions given in recipe. Adjust lids according to manufacturer's directions. Immerse the hot jars in boiling water. Be sure water comes an inch or two above the jar tops. Cover the container with close-fitting lid and boil as recommended for the given length of time. Remove jars immediately and set upright several inches apart to cool. Caution: Avoid overprocessing pickles as they will lose crispness and become soft and mushy.

For More Information

For additional information about pickles and relishes, check with your County Extension Agent.



Beet Pickles

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| 3 quarts peeled, cooked small beets | 1 teaspoon whole cloves |
| 2 cups sugar | 1 teaspoon allspice |
| 2 cups water | 2 sticks cinnamon, broken into small pieces |
| 2 cups vinegar | |

Select small, young, tender beets. Cook until tender and skins slip easily. Dip in cold water. Slip off skins. Make syrup of sugar, water and vinegar; add spices in cheese cloth bag. Add beets and cook 10 minutes. Pack beets into hot jars. Add boiling syrup to within $\frac{1}{2}$ inch of jar top. Close. Process in boiling water 20 minutes if whole, 5 minutes if sliced. Start to count processing time as soon as water returns to boiling.



Bread and Butter Pickles

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| 4 quarts cucumbers, sliced
(about 6 pounds) | 4½ cups sugar |
| 1½ cups onions, sliced
(about 1 pound or 12-15
small white) | 1½ teaspoons tumeric |
| 2 large garlic cloves | 1½ teaspoons celery seed |
| ½ cup salt | 2 tablespoons mustard seed |
| 2 quarts (2 trays) ice,
crushed or cubes | 3 cups white vinegar |

Wash cucumbers thoroughly, using a vegetable brush; drain on rack. Slice unpeeled cucumbers into $\frac{1}{8}$ -inch or $\frac{1}{4}$ -inch slices; discard ends. Add onions and garlic. Add salt and mix thoroughly. Cover with crushed ice or ice cubes, let stand 3 hours. Drain thoroughly; remove garlic cloves. Combine sugar, spices and vinegar; heat just to boiling. Add drained cucumbers and onion slices and heat 5 minutes. (Caution: Do not boil or pickles will be mushy.) Pack hot pickles loosely into clean, hot pint jars to $\frac{1}{2}$ -inch of top. Adjust jar lids.

Process in boiling water bath for 5 minutes. Have water boiling when jars are placed in water bath, so that pickles are in the hot and boiling water the shortest time possible. Start counting processing time as soon as water returns to boiling. Remove jars. Cool upright on rack away from draft.



Chili Sauce

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| 1 gallon peeled, chopped ripe tomatoes | 2 teaspoons whole allspice |
| 2 cups chopped onion | 2 teaspoons whole cinnamon |
| 2 cups chopped sweet red pepper | 1 cup brown sugar |
| 1 small hot pepper, chopped | 3 cups vinegar |
| 1 clove garlic, thinly sliced | 3 tablespoons salt |
| 1 teaspoon whole cloves | |

Combine chopped vegetables. Tie spices in a bag and add to vegetables. Cook vegetables rapidly, stirring often to prevent sticking. When the vegetables have cooked to about half the original amount, add the sugar, vinegar and salt. Boil rapidly for 5 minutes, stirring constantly. Pour into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.



Chow-Chow Relish

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| 1 peck or 12½ pounds green tomatoes | 1¼ cups sugar |
| 8 large onions | 3 tablespoons salt |
| 10 sweet green peppers | 4 tablespoons dry mustard |
| 3 tablespoons salt | 3 tablespoons celery seed |
| 6 small hot peppers, chopped | 2 teaspoons tumeric |
| 4 cups vinegar | 2 tablespoons mustard seed |

Chop tomatoes, onions and sweet green peppers, and sprinkle with salt. Let stand 4 to 6 hours in cool place. Drain well; add hot peppers, vinegar, sugar, salt and spices tied in thin cloth bag. Simmer 15 minutes. Remove spice bag. Pack into hot jars. Close. Process in boiling water bath 5 minutes. Begin counting time as soon as water returns to boiling.



Crystal Tomato Pickles

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| 2½ pounds green tomatoes | 2 tablespoons salt |
| 2 gallons water | 6 strips cinnamon bark, 1½ to 2 inches long |
| 1 quart slaked lime | 1 teaspoon grated nutmeg |
| 9 cups sugar | 1 teaspoon ground ginger |
| 2 quarts vinegar | |

Slice green tomatoes $\frac{1}{4}$ inch thick; place in glass or porcelain-lined container. Cover with 2 gallons water in which the quart of lime has been dissolved. Let stand 24 hours. Remove; rinse well through several cold water baths to remove all lime sediment. Dissolve sugar in vinegar; add cinnamon stick and cloth bag containing nutmeg and ginger. Heat the vinegar and spices to boiling and allow to stand for 1 hour.

Add slices of green tomato, and cook rapidly until slices are glazed and syrup clings to the spoon. Fill hot jars with the slices, arranging cinnamon sticks attractively with the slices in the jar. Discard the spice bag. Heat spiced vinegar to boiling; pour over tomatoes. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.



Dilled Okra

3 pounds uncut and washed
young okra pods
Celery leaves
6 small red hot peppers
Cloves of garlic

Large heads of dill and
stems or $\frac{1}{2}$ teaspoon dill
seed per pint
1 quart water
1 pint white vinegar
 $\frac{1}{2}$ cup salt

Pack okra into hot pint jars with a few celery leaves, pod of pepper, clove of garlic and head of dill or dill seed in each jar. Make brine of water, vinegar and salt; heat to boiling. Pour over okra. Close jars. Process in boiling water bath 20 minutes. Start to count processing time as soon as jars are placed in actively boiling water. Makes about 6 pints. Okra will shrivel as it is heated, but will become plump again a few days after being processed.



Dixie Relish

$\frac{1}{2}$ cup salt
2 quarts water
1 quart chopped cabbage, about
1 small head
2 cups chopped onions
2 cups chopped sweet red peppers,
about 4 medium

2 cups chopped sweet green
peppers, about 4 medium
 $\frac{3}{4}$ cup sugar
3 tablespoons mustard seed
2 tablespoons celery seed
1 quart vinegar

Dissolve salt in water. Pour over chopped vegetables and let stand 1 hour. Drain. If too salty, rinse and drain again. Add vegetables, sugar and spices to vinegar, simmer 20 minutes and then bring to boiling. Pack into hot jars. Close. Process in boiling water bath 5 minutes. Begin to count processing time when water in canner returns to boiling.



Peach Pickles

- 3 quarts sugar
- 2 quarts vinegar
- 7 2-inch pieces stick cinnamon
- 2 tablespoons whole cloves
- 16 pounds (about 11 quarts) peaches, small or medium size

Combine sugar, vinegar, stick cinnamon and cloves. Cloves may be put in a thin cloth bag and removed after cooking, if not desired in packed product. Bring to a boil and let simmer covered, about 30 minutes.

Wash peaches and remove skins. Add peaches to the boiling sirup, enough for 2 or 3 quarts at a time, and heat for about 5 minutes. Pack hot peaches into hot jars. Add 1 piece of stick cinnamon and 2 to 3 whole cloves (if desired) to each jar. Cover with boiling sirup. Adjust jar lids. Process in boiling water bath for 5 minutes. Start to count processing time after water in canner returns to boiling.



Piccalilli

- 1 quart green tomatoes, chopped
- 2 medium-sized sweet red peppers, chopped
- 2 medium-sized green peppers, chopped
- 2 large mild onions, chopped
- 1 small head cabbage, chopped
- ½ cup salt
- 3 cups vinegar
- 2 cups brown sugar, firmly packed
- 1 teaspoon mustard or
- 2 tablespoons mixed spices

Combine vegetables; mix with salt. Let stand overnight. Drain and press in a thin cloth bag to remove all liquid possible. Add the vinegar, sugar and spices and simmer 15 minutes. Pack into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.



Quick Cucumber Pickles

- 17 to 18 pounds cucumbers, 3 to 5 inches in length, packed 7 to 10 per quart
- About 2 gallons 5-percent brine (¾ cup pure granulated salt per gallon)
- 6 cups vinegar
- ¾ cup salt
- ¼ cup sugar
- 9 cups water
- 2 tablespoons whole mixed pickling spice
- 2 teaspoons whole mustard seed per quart
- 1 or 2 cloves garlic per quart (optional)
- 3 heads fresh or dried dill plant or
- 1 tablespoon dill seed per quart (optional)

Wash cucumbers; drain. Cover with the 5-percent brine. Let set overnight; drain.

Combine vinegar, salt, sugar, water and mixed pickling spices tied in a thin, cloth bag; heat to boiling. Pack cucumbers into hot quart jars. Add mustard seed, garlic and dill to each jar; cover with boiling liquid. Adjust jar lids.

Process in boiling water bath for 5 minutes. Start to count the processing time as soon as water returns to boiling.



Watermelon Pickles

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| 3 quarts watermelon rind (about 6 pounds, unpared, or ½ large melon) | 3 cups white vinegar |
| ¾ cup salt | 3 cups water |
| 3 quarts cold water | 1 tablespoon whole cloves (about 48) |
| 2 quarts ice cubes | 6 1-inch stick cinnamon |
| 9 cups sugar (for less sweet pickle, reduce 1 cup) | 1 lemon, thinly sliced, with seeds removed |
| | Red or green food coloring (optional) |

Pare rind and pink edges from watermelon. Cut into 1-inch squares or fancy shapes. Cover with brine made by mixing salt with 3 quarts cold water. Add ice cubes. Let stand 5 or 6 hours.

Drain; rinse in cold water. Cover with cold water and cook until fork tender, about 10 minutes. Do not overcook. Drain.

Combine sugar, vinegar, water, food coloring and spices, tied in a thin, cloth bag. Boil 5 minutes and pour over watermelon with spices; add lemon slices. Let stand overnight.

Heat watermelon in sirup to boiling and cook until watermelon is translucent, about 10 minutes. Pack into hot pint jars. To each jar add 1 piece stick cinnamon from spice bag; cover with boiling sirup. Adjust jar lids.

Process in boiling water for 5 minutes. Start to count processing time when water in canner returns to boiling.

References: H&GB-92

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Making Pickles and Relishes at Home (USDA)

Pickles and Relishes (Texas Agricultural Extension Service)

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