

pickles and relishes

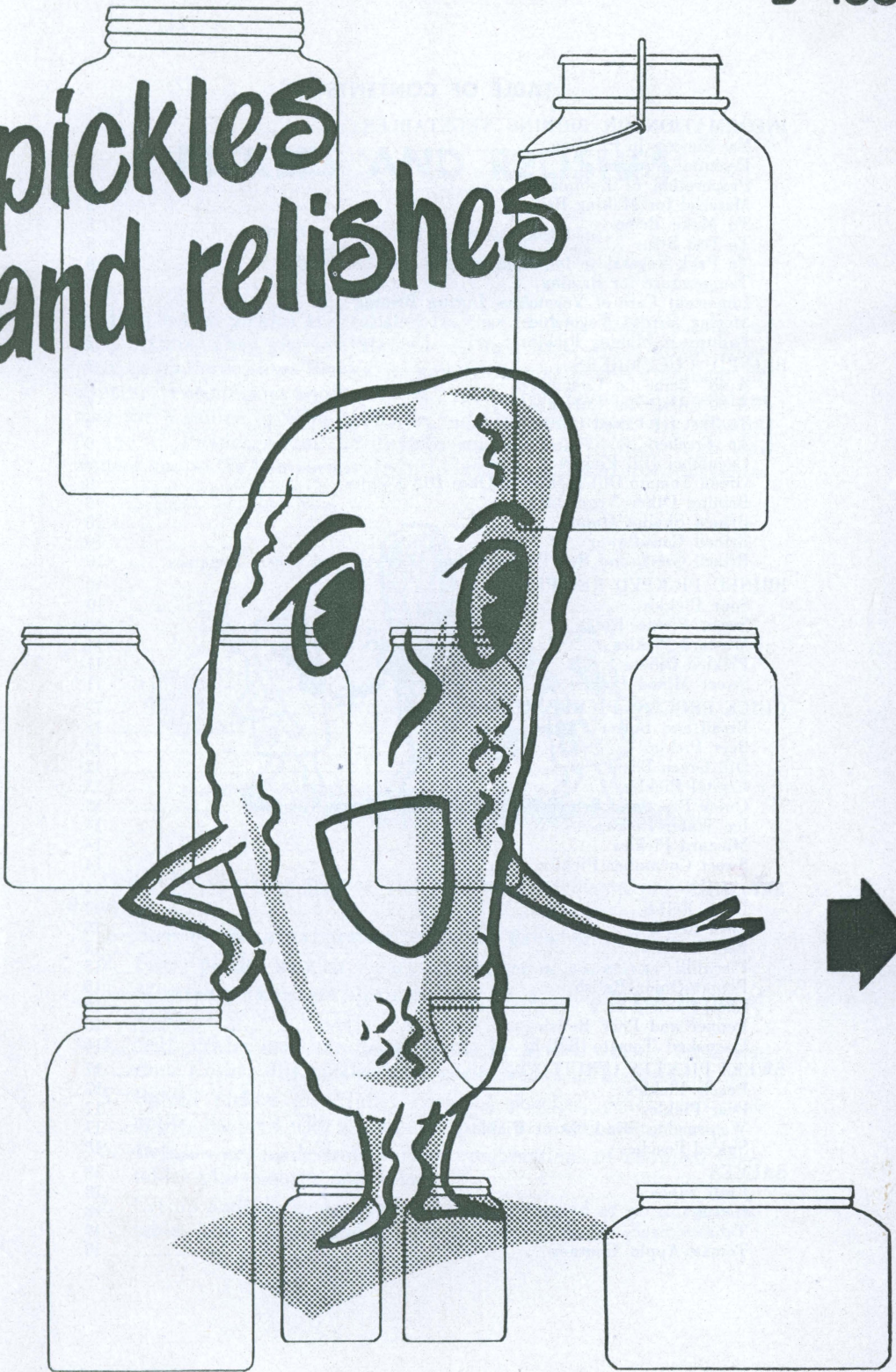


TABLE OF CONTENTS

	Page
INFORMATION ON BRINING VEGETABLES	4
For Success in Pickling	4
Essential Equipment	4
Preparation of Equipment	5
Material for Making Brine	5
To Make Brine	5
To Test Brine	5
To Pack Vegetables for Brining	6
Temperature for Brining	6
Important Care of Vegetables During Brining	6
Storing Brined Vegetables	7
Failures in Making Pickles	7
BRINED CUCUMBERS	7
A 40° Brine for Cucumbers	8
A 30° Brine for Cucumbers	8
To Test for Cured Cucumbers	9
To Freshen	9
Cucumber Dill Pickles	9
Green Tomato Dill Pickles or Okra Dill Pickles	9
Brining Other Vegetables	9
Brined Shallot Onions	10
Brined Cauliflower	10
Brined Green and Red Peppers, Burr Gherkins and Green Tomatoes	10
BRINED PICKLED RECIPES	10
Sour Pickles	10
Sweet Pickle Rings	10
Mustard Pickles	11
Pickled Onions	11
Sweet Mixed Pickles	11
QUICK PROCESS PICKLE RECIPES	12
Bread and Butter Pickles	12
Beet Pickles	12
Dill Green Beans	12
Crystal Pickles	13
Quick Processed Brined Dill Cucumbers or Green Tomatoes	13
Ice Water Pickles	14
Mustard Pickles	14
Sweet Cucumber Pickles	14
RELISHES	14
Dixie Relish	14
Corn Relish	15
Beet Relish	15
Piccalilli	15
Pepper-Onion Relish	15
Chow-Chow	16
Pepper and Pear Relish	16
Uncooked Tomato Relish	16
SWEET PICKLES (FRUIT)	17
Peach Pickles	17
Pear Pickles	17
Watermelon Rind Sweet Pickles	17
Spiced Peaches	18
SAUCES	18
Chili Sauce	18
Catsup	18
Tabasco Sauce	19
Tomato-Apple Chutney	19

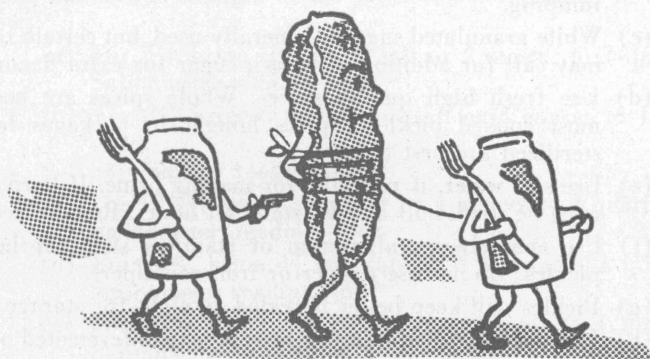
PICKLES AND RELISHES

By

Extension Foods and Nutrition Specialists

Texas A. & M. College System

People like pickles and relishes because of their bright colors and crisp texture. They give sparkle and zest to a meal which might otherwise be uninteresting. Pickles in any form create and stimulate the appetite. Since pickles and relishes are made from fruits and vegetables, they are a source of some minerals and vitamins; especially vitamins A and C. Pickles retain the vitamin content due to their high acid content and to the comparatively little heating required in preparation.



Generally speaking pickles and relishes are classed according to flavor.

1. Sour pickles are characterized by the flavor of vinegar.
2. Sweet pickles may have varying degrees of sweetness.
3. Mustard pickles are distinguished by a pronounced flavor of mustard.
4. Dill pickles have the flavor of the herb used during fermentation. Kosher dill pickles have garlic added as a seasoning.
5. Spiced pickles are fruits; such as, peaches, pears, and crab apples flavored with a blend of spices in a sweet-sour syrup.
6. Relishes are made from various combinations of chopped vegetables plus vinegar and spices.
7. Catsup and sauces are made of finely chopped or strained vegetables plus vinegar and spices.

INFORMATION ON BRINING VEGETABLES

For Success in Pickling:

1. Use fresh, sound, clean vegetables and fruits. Sort and grade for size and age. Immature cucumbers make the best pickles. Fruits should be firm and slightly under-ripe.
2. Use ingredients as called for in recipes, and measure accurately.
 - (a) Use a good, clear standard vinegar. Four to six percent acetic acid or forty to sixty grain is required to make good pickles. Cider vinegar is preferred in making all kinds of fruit pickles. All other kinds of pickles can be made with white distilled vinegar. It is especially recommended when making light colored pickles as white onions and cauliflower because it does not darken them.
 - (b) Use bag salt or dairy salt for best results. Do not use refined table salt due to chemical content in it which prevents lumping.
 - (c) White granulated sugar is generally used, but certain recipes may call for addition of brown sugar for extra flavor.
 - (d) Use fresh high quality spices. Whole spices are best for most cooked pickles. Spices bought in packages labeled sterilized are best to use.
 - (e) Use soft water, if possible, for making brine. If hard water must be used, boil and let stand 24 hours. Remove scum.
 - (f) Use enamelware, aluminum or stainless steel for heating pickles. Do not use copper or iron containers.
 - (g) Pickles will keep better if sealed air-tight for storage.
 - (h) Limewater adds a desirable crispness to unfermented pickles such as those made from watermelon rind or green tomatoes.
 - (i) Pickles will be firm without adding alum if correct methods are followed.
 - (j) The correct color of pickles is olive, not bright green.

Pickles of superior quality are made from properly cured cucumbers and other vegetables. The process requires more energy and time but the high quality of the well-brined product is well worth the extra effort. Six to eight weeks is required for proper brining. Small cucumbers take less time than large ones.

Essential Equipment:

1. Stone jar or keg with a capacity from four to ten gallons.
2. Cheese cloth or similar material.
3. Large plate or board for holding vegetables under the brine.

4. Weight heavy enough to hold the cover under the brine. (A tightly sealed glass jug or jar filled with water or wet sand makes a good weight.)
5. Additional equipment which will eliminate much trouble in brining includes kitchen scales and a salinometer.

Preparation of Equipment:

Clean and scald all equipment to be used. Wooden equipment should be scalded or steamed and coated with paraffin.

Material for Making Brine:

High quality salt such as cheese or dairy salt is preferable. Use soft water. Hard water may be used if it has been boiled, and the scum removed.

Strength of solution to each quart of water:

For the desired strength of the brine add the quantity of salt given below:

- (a) For 5% brine $\frac{1}{4}$ cup of salt or 2 ounces to 1 quart water
Salinometer reading— 20°
- (b) For 8% brine 6 tablespoon salt or 3 ounces to 1 quart of water
Salinometer reading— 30°
- (c) For 10% brine $\frac{1}{2}$ cup salt or 4 ounces to 1 quart water
Salinometer reading— 40°
- (d) For 15% brine $\frac{3}{4}$ cup salt or 6 ounces to 1 quart water
Salinometer reading— 60°
- (e) For 20% brine 1 cup salt or 8 ounces to 1 quart water
Salinometer reading— 80°

To Make Brine:

1. Dissolve the salt in the water. If heating is necessary to dissolve salt completely, cool brine to 80 degrees F. before using.
2. The quantity of brine necessary to cover the vegetables should equal half the measure of the quantity of vegetables. For example, if a 10-gallon jar is to be packed, five gallons of brine are required.

To Test Brine:

A salinometer gives the truest test and helps to eliminate much trouble in making brined products. The reading is taken by floating the salinometer in a cylinder of the brine and reading the degree at the surface of the liquid. For vegetables that need a 40-degree brine a simple test can be made by using a fresh egg. Partially fill a glass with

the brine, and if the egg just floats off the bottom of the glass, it is a 40-degree brine solution.

To Pack Vegetables for Brining:

Pour brine into jar or keg before dropping in the vegetables as this will prevent bruising, unless otherwise stated as for dill pickles. Place the cheese cloth over the vegetables and then cover with plate or board and weight down.

To add additional salt during processing:

1. The strength of the brine during fermentation is a most important factor, and it will be necessary to add salt from time to time.
2. On the second day add enough salt to bring the brine back to its original strength. The large percent of water drawn from the vegetables generally requires the addition of as much salt as was used on the first day. It is always best to check this with a salinometer, as it gives a truer reading.
3. Unless otherwise stated, where the strength of the brine is to be increased, increase the brine five degrees per week until desired strength is secured.
4. Unless otherwise stated, where the strength of the brine is to be increased, increase the brine five degrees per week until desired strength is secured.

Temperature for Brining:

The best temperature for brining is between 75 degrees and 80 degrees F. Higher temperature may cause trouble; lower temperature retards fermentation.

Important Care of Vegetables During Brining:

1. Remove scum daily during fermentation period. In removing scum do not let it get mixed into the brine.
2. Keep vegetables well under brine at all times.
3. Check brine at the end of the first day and at the end of each week during the curing period.
4. Each day while removing the scum note the appearance of the brine. If the brine looks thick or cloudy, double the amount of salt added each week. However, the original amount should be added twice during the week instead of so much at one time. This ropy brine, if permitted to develop, will produce slippery or soft pickles.
5. Store all brined products in a cool, well ventilated place.

Storing Brined Vegetables:

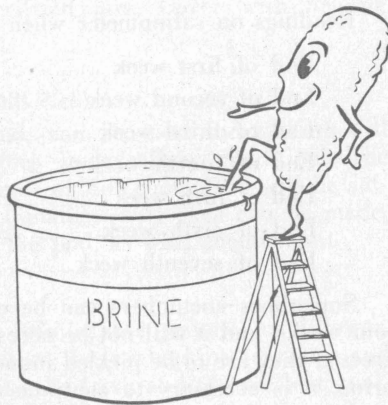
When vegetables which have been fermented in brine are to be kept for any length of time, air must be excluded from them. This may be done by sealing the container with paraffin, beeswax, or oil. Paraffin is the easiest to use and can be remelted, strained and used again. The brined vegetables can be sealed tightly into glass jars for later use.

Failures in Making Pickles:

Failure	Cause
Soft, slippery pickles	Pickles exposed above the brine. Brine too weak. Pickles stored in too warm a place. Pickles cooked too long. Soft pickles cannot be made firm again.
Darkened pickles	Using hard water. Using ground spices. Food coming in contact with iron in water or utensils.
Hollow pickles	Faulty development of cucumber — hollow ones usually float. Cucumbers stand too long after gathering before brining—should not stand more than 24 hours. Hollow cucumbers may be used in sliced or chopped pickles.
Shriveled pickles	Placing in too strong salt or sugar solution or too strong vinegar. Put in weaker solution first, increasing strength later if desired.
Formation of scum	Scum forms during fermentation but should be removed frequently to prevent bottom pickles being affected.

Failures in Making Pickles

The first requisite for good brined cucumber pickles is good raw material. Cucumbers should be free from blemishes, spot rot, wilt or insect bites, and of a good shape and size. A few unsound cucumbers may contaminate the whole container. Place cucumbers in the brine within a few hours after gathering. The sooner they are placed into the brine after gathering the better. The cucumbers will be better if one-eighth inch of the stem is left when they are cut from the vine. Handle them carefully in open crates or baskets.



Varieties best for brining are Chicago Pickling, Boston Pickling, and Earliest of All.

Wash clean in cold water and grade for uniformity of size so the brine will penetrate them evenly.

A 40-degree Brine for Cucumbers:

Make a 40-degree brine according to directions on pages 5 and 6. Half fill jar or keg with brine. Weigh cucumbers, put into the jar, cover and weight down under the brine. The next day add more salt, one pound for every 10 pounds of cucumbers.

This is necessary to maintain the strength of the brine. Place the salt on top of the plate or board each time it is added, and let dissolve evenly into the brine. Increase the strength of the brine five degrees at the end of each week by adding one-fourth pound or $\frac{1}{2}$ cup salt for every 10 pounds of cucumbers.

Continue adding salt each week until a 60-degree brine is produced.

A 30-degree Brine for Cucumbers:

A 30-degree brine will bring about a faster fermentation, but in warm weather it is more liable to develop complications. A salinometer is necessary in checking the 30-degree brine.

Make a 30-degree brine according to directions on pages 5 and 6. Weigh cucumbers and put into liquid and cover and weight down under the brine. Keep salinometer reading at 30 degrees the first week. Add salt at the end of the first day to bring brine back to 30 degrees, about $\frac{3}{4}$ pound per 10 pounds of cucumbers. Place the salt on top of the cover each time it is added and let dissolve evenly into the brine. Increase the strength of the brine five degrees per week by adding about $\frac{1}{4}$ pound salt or $\frac{1}{2}$ cup for every 10 pounds of cucumbers.

Readings on salinometer when starting with a 30-degree brine:

End of first week.....	30°
End of second week.....	35°
End of third week.....	40°
End of fourth week.....	45°
End of fifth week.....	50°
End of sixth week.....	55°
End of seventh week.....	60°

Sometimes cucumbers can be completely cured by this method in four weeks, and it will not be necessary to increase the brine to 60 degrees if they are to be pickled immediately. If they are to be left in the brine, it is necessary to continue adding salt until a 60-degree brine reading on the salinometer is reached.

To Test for Cured Cucumbers:

Slice cucumbers lengthwise. An even olive color throughout without any white areas, especially in the stem end is desired; however, a faint whiteness in cured stock is common.

To Freshen:

To remove the surplus salt from the brined cucumber and at the same time to make the pickle a plump and attractive product, soak in an equal part of vinegar and water until sufficient salt is removed. Products should taste fairly salty, for the salt helps to preserve as well as give flavor.

Priming in vinegar aids in crisping the pickles and making a clearer product. Place freshened cucumbers into jars and cover with a good clear vinegar of five to six percent acetic acid, close tightly and let stand one week. Large cucumbers will be better to stand two weeks. Pour off this vinegar and make cucumbers into any desired kind of pickle.

Cucumber Dill Pickles:

Use a five gallon jar for making four gallons, or twelve pounds, of dill cucumbers. To make brine take two gallons water and add one pound or one pint salt. Check for five percent or 20-degree brine reading. Add two cups of vinegar and four tablespoons sugar. Place in bottom of jar a layer of dill and one-half ounce of mixed spices; a little garlic is sometimes desired. Add four gallons of cucumbers of uniform size desirable for dill pickle. Then put another layer of dill and one-half ounce of mixed spices. Place a layer of grape leaves over the top to improve the color. Pour the brine over this.

Cover and weight down until the brine comes up over the cover. Remove scum daily. The fermentation period is about two or three weeks. These pickles are ready to be served when the fermentation process is complete. Pack cucumbers into sterilized jars. Cover with brining liquid and seal.

Green Tomato Dill Pickles or Okra Dill Pickles:

Green tomatoes, if freshly picked, can be used for making dill pickles. Select uniform size tomatoes in excellent condition. The amount of brine planned for 12 pounds of dill cucumbers will be sufficient for the same amount of dill tomatoes. Dill okra can be made, if a small amount of stem is left on the pod, as with cucumbers.

Brining Other Vegetables:

Vegetables ordinarily used for brining are onions, cauliflower, green and red peppers, green tomatoes, burr gherkins, carrots, and green beans. All vegetables brined must be fresh and of excellent quality. Onions and cauliflower take a little special care.

Brined Shallot Onions:

After the onions have been dried, the outer dry skin should be removed and ends cut off before onions are put into the brine. Soak the onions first in cold water for a day.

Drain water off and add brine made from one pound salt per gallon of water. In four days drain this off and add a 60-degree brine made from $1\frac{1}{2}$ pounds or 3 cups of salt per gallon of water. If the onions are to be kept in the brine after fermentation, increase the brine to 80 degrees by gaining 5 degrees each week, or adding about $\frac{1}{4}$ pound or $\frac{1}{2}$ cup salt per quart of liquid each week until an 80-degree brine is obtained.

Brined Cauliflower:

Select excellent quality, freshly gathered cauliflower. Remove the green outer leaves and place the heads into a brine which has been made as for cucumbers, using one pound salt per gallon of water or a 40-degree brine. Gradually increase brine to 60 degrees reading as in making cucumber pickles. If cauliflower is to be kept in brine, increase brine to 80 degrees as for onions. Instead of fermenting cauliflower, it can be placed into an 80-degree brine immediately until it becomes crisp and cured.

To freshen onions and cauliflower simmer them in water 20 minutes and then allow them to cool in the water. Rinse with fresh water.

Brined Green and Red Peppers, Burr Gherkins and Green Tomatoes:

Green and red peppers and burr gherkins should have a small piece of stem left on the product and they should be brined in the same way as cucumbers. Start with a 40-degree brine, increasing to a 60-degree brine. Green tomatoes are also brined like cucumbers.

BRINED PICKLE RECIPES

Sour Pickles

Cover the brined cucumbers, which have been freshened and primed, with spiced or unspiced vinegar. Seal in hot sterilized glass jars.

Sweet Pickle Rings

- | | |
|---|---|
| 1 gallon freshened and primed
cucumber pickles | 10 cups granulated sugar
6 cloves of garlic if desired |
| 3 tablespoons mixed spices | |

Cut pickles into rings about $\frac{1}{4}$ inch thick, tie spices in a bag. Place the spice bag in the bottom of a stone jar. Put the cucumber rings in on top of spices. Sprinkle $3\frac{1}{3}$ cups of sugar on top of pickles.

Place cover on jar and let set for about 12 hours. Add $3\frac{1}{3}$ cups of sugar, stir gently and let set for 12 more hours and add another $3\frac{1}{3}$ cups of sugar. Stir once or twice each day for 10 days. Remove spice bag. Pack pickles into hot sterilized jars. Strain the liquid and pour over the pickles. Seal air-tight and store in cool, dry place. Less sugar can be used or one-half cup vinegar can be added with last sugar, if desired.

Mustard Pickles

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|----------------------|-------------------------|
| 1 quart cucumbers | 2 cups onions |
| 2 cups string beans | 2 cups cauliflower |
| 2 cups green peppers | 1 cup sweet red peppers |

Mustard Mixture

- | | |
|----------------------------------|-----------------------------|
| 6 cups vinegar | $\frac{3}{4}$ cup flour |
| $1\frac{1}{2}$ cups sugar | 2 teaspoons turmeric powder |
| $\frac{1}{2}$ cup ground mustard | |

Remove vegetables from brine, freshen, cut attractively for serving and drain.

Mix the dry ingredients and add sufficient cold vinegar to make a smooth paste. Add the remaining vinegar and cook quickly until mixture is thickened. Pour while hot over the freshened vegetables. Mix well, pack into hot sterilized jars and seal air-tight.

Pickled Onions

- | | |
|-----------------------------|------------------------------|
| 1 gallon small white onions | 2 tablespoons mixed pickling |
| 5 cups white vinegar | spices |
| 3 cups of granulated sugar | |

While onions are freshening, mix the sugar, vinegar and drop in spices tied in a bag. Bring to a boil. Cover and let cool. Heat and cool several times for best flavor. Pack freshened onions into hot sterilized jars and cover with spiced vinegar. Seal air-tight and store in a cool, dry place. NOTE: More or less sugar may be added according to taste.

Sweet Mixed Pickles

- | | |
|--|------------------------------|
| 1 quart cucumbers | 1 pint cut cauliflower |
| 1 pint sliced onions | 1 pint sliced green tomatoes |
| 1 pint cut snap beans | 1 pint sliced green sweet |
| $\frac{1}{2}$ pint sliced sweet red pepper | peppers |

Remove vegetables from brine, freshen, cut attractively for serving, and drain. Pack into hot, sterilized jars and cover with a spiced vinegar made as follows:

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| 4 cups vinegar | 2 hot red peppers |
| $3\frac{1}{2}$ cups sugar | 1 tablespoon mixed pickle |
| 1 tablespoon celery seed | spices |
| 1 tablespoon mustard seed | |

Tie spices in a bag. Mix sugar and vinegar together and drop in spice bag. Bring to a boil, cover and set aside to cool. If the mixture is allowed to come to a boil and cool two or three times, more flavor will be extracted from the spice bag. Remove the spice bag and pour liquid over vegetables which have been packed into hot sterilized jars. Seal air-tight and store in a cool, dry place.

QUICK PROCESS PICKLE RECIPES

Quick pickles are made from fruits or vegetables which have not been through a brining process. Some of the recipes call for an overnight soaking in salt water, often called an overnight brining. The ingredients are sometimes soaked in brine water to give them crisp texture. Some are soaked a few hours in ice water and are given the name of ice water pickles. Sour and sweet cucumber and mixed pickles made the quick way will not produce the high quality product which the cured product gives. Fruit pickles and certain relishes are rarely made from brined products, hence they belong to the quick pickle process.

Bread and Butter Pickles

25 large cucumbers	2 cups sugar
12 onions (white-medium)	2 tablespoons mustard seed (white)
1/2 cup salt	2 tablespoons ginger
1 pint vinegar	2 tablespoons turmeric powder

Soak unpeeled cucumbers in water overnight. Slice cucumbers and onions and place in pan with the salt (no water). Let stand one hour, then rinse off salt, add vinegar, sugar, mustard seed, ginger and turmeric powder. Boil all ingredients until peel turns yellow (about 40 minutes). Pack pickles solid in sterilized jars. Seal and allow to stand 10 days before using.

Beet Pickles

1 gallon beets	3 1/2 cups vinegar
2 cups sugar	1 tablespoon allspice (optional)
1 long stick cinnamon	1 1/2 cups water

Cook and skin beets. Add sugar and spices to vinegar and water. Simmer 15 minutes. Add beets. Boil 5 minutes. Pack hot beets into hot sterilized jars. Cover with boiling syrup and seal.

Dilled Green Beans

3 pounds green beans (about 3 quarts)	1 cup salt
6 cups vinegar	6 bunches dill
2 cups water	6 small cloves of garlic
	6 very small, hot red peppers

Wash beans after removing stem end. Heat vinegar, water, and salt to boiling. In each sterilized jar place a piece of dill, pod of pepper, and cloves of garlic. Pack beans in jars to within 1 inch of top. Heat the vinegar, water, and salt to boiling, and pour over the beans. Seal and store at least three weeks before using.

Crystal Pickles

7 pounds green tomatoes	6 strips cinnamon bark, 1½ to 2 in. long
2 gallons water	
1 qt. lime (air slacked lime)	1 teaspoon grated nutmeg, tied in bag,
4½ pounds sugar	1 teaspoon ground ginger, tied in bag
2 quarts vinegar	
2 tablespoons salt	

Slice green tomatoes one quarter inch in thickness; place in porcelain-lined or granite vessel. Cover with two gallons of water in which the quart of lime has been dissolved. Let stand 24 hours. Remove, rinse well through several cold waters to remove all lime sediment. Dissolve sugar in vinegar, add cinnamon sticks, and cloth containing nutmeg and ginger. Heat the vinegar and spices to boiling and allow to stand for one hour. Add slices of green tomato and cook rapidly until slices are glazed and syrup clings to the spoon. Fill sterilized jars with the slices, arranging cinnamon sticks attractively with the slices in the jar. Discard the cloth containing nutmeg and ginger. Process in a water bath quarts ten minutes, pints seven minutes. Store in a cool, dry place.

Quick Processed Brined Dilled Cucumbers or Green Tomatoes

40 to 50 cucumbers, or green tomatoes	1 pint vinegar
	2 cups salt
4 tablespoons mixed pickle spices	4 tablespoons sugar
Fresh or dried dill	2 gallons water

Use fresh-picked cucumbers or green tomatoes of uniform size and free from blemish. Wash well and drain. Into a 5-gallon crock place a layer of dill and spice. Fill the jar with the cucumbers or tomatoes to within 4 to 5 inches of the top. Mix the vinegar, salt, sugar, and water, and pour over the vegetable. Place a layer of dill over the top. Cover with a heavy plate and weight it down to hold the vegetable under the brine. Each day remove the scum that forms over the top and keep the pickles at even room temperature, about 70° or as warm as 86° F. if possible. In about 2 weeks the pickles are ready to use—crisp, well flavored with dill, and clear throughout with no white spots when cut.

For storage, pack the cured pickles in sterilized quart glass jars, and add $\frac{1}{2}$ cup of vinegar to each. Fill the jars with the pickle brine, which has been strained, boiled, and cooled. Seal the jars air-tight, and store in a cool, dry place.

Ice Water Pickles

1 quart cucumbers	1 tablespoon salt
$\frac{1}{4}$ teaspoon curry powder	1 teaspoon celery seed or
$\frac{3}{8}$ sliced onions	$\frac{1}{4}$ cup diced celery
1 cup vinegar	1 cup sugar

Soak cucumbers, sliced lengthwise, in ice water for two hours. Remove from the ice water. Pack in jars with sliced onions, mustard seed and celery seed or diced celery. Heat vinegar to which salt and sugar have been added, and when boiling pour over cucumbers and onions. Seal.

Mustard Pickles

3 gallons cucumbers (small to medium in size)	1 cup salt
1 gallon vinegar	1 cup prepared mustard

Wash and dry cucumbers. Pack in sterilized jars. Make a paste with mustard and a small amount of the vinegar, add salt and remaining vinegar. Pour over cucumbers and seal.

Sweet Cucumber Pickles

10 pounds cucumbers (1 peck)	3 quarts vinegar
2 tablespoons mixed spices	1 quart water
10 cups sugar	

Sort, clean and let cucumbers stand 24 hours in a weak salt solution ($\frac{3}{4}$ cup salt to 1 gallon of water). Drain, cover with pickle solution made of the vinegar water, 6 cups sugar and spices (in bag). Simmer for 45 minutes. Let stand two or three days, drain off pickle solution. Add to it 4 cups sugar and reheat. Pour again over pickles, simmer 5 to 10 minutes. Let stand 2 or 3 days. Pack. Fill jars with boiling pickle solution. Seal and store.

RELISHES

Dixie Relish

1 pint chopped sweet red peppers	$\frac{3}{4}$ cup sugar
1 pint chopped sweet green peppers	3 tablespoons salt
2 tablespoons mustard seed	1 quart cider vinegar
2 tablespoons celery seed	1 quart chopped cabbage
	1 pint chopped white onions

Quarter peppers and remove seeds and coarse white sections and soak overnight in a brine made of one cup salt to one gallon water. Freshen in clear, cold water for one or two hours. Chop separately and measure the chopped cabbage, pepper and onions before mixing. Add spices, sugar and vinegar. Let stand overnight covered in a crock or enameled vessel. Pack into sterilized jars and process 15 minutes in water bath at 180° F., or simmering temperature, and seal.

Corn Relish

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|-----------------------|-----------------------------|
| 1 dozen ears of corn | 3 sweet green peppers |
| 1 head of cabbage | 1 quart of vinegar |
| 1 cup of sugar | 1 tablespoon of salt |
| 2 tablespoons mustard | 1 tablespoon of celery salt |
| 3 sweet red peppers | |

Cook the corn for three minutes in boiling water to set the milk. Cool and cut from the cob. Cook all ingredients together for 20 minutes. Pack into hot sterilized jars and seal. Store in a cool, dry place.

Beet Relish

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|-------------------------------|---------------------------|
| 1 quart chopped cabbage | 2 cups sugar |
| 1 quart cooked, chopped beets | 1 tablespoon black pepper |
| 1 cup grated horseradish | 4 tablespoons salt |

Mix ingredients, and cover with vinegar; heat mixture to the boiling point. Pack in hot sterilized jars and seal.

Piccalilli

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

Combine the vegetables; cover with salt. Let stand overnight. Drain and press in a clean, thin, white cloth to remove all the liquid possible. Add the vinegar, sugar and spices and simmer until clear. Pack into clean, hot sterilized jars. Fill jars to top; seal tightly. Makes about 3 pints.

Pepper-Onion Relish

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|---|------------------|
| 1 quart finely chopped onion | 1 cup sugar |
| 2 cups finely chopped sweet
red pepper | 1 quart vinegar |
| 2 cups finely chopped green
pepper | 4 teaspoons salt |

Combine all ingredients and bring slowly to boil. Cook until slightly thickened. Pour into clean, hot sterilized jars. Fill jars to top; seal tightly.

Chow-Chow

- | | |
|-------------------------------|------------------------------|
| 1 quart chopped cabbage | 1½ chopped sweet green |
| 2 cups chopped green tomatoes | peppers |
| 3 chopped onions | 1½ chopped sweet red peppers |

Mix well and put into enameled pan or stone jar. Put in layer of vegetables and sprinkle well with salt, continuing until all the vegetables are used. Cover the last layer with salt. Let stand overnight and drain well the following morning. In a separate vessel put:

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|------------------------------|------------------------------|
| 1 quart vinegar | 1½ tablespoons white mustard |
| 2 cups sugar | seed |
| 2 tablespoons ground mustard | 1 teaspoon cloves (tied in |
| ¾ tablespoon celery seed | a bag) |

Heat to boiling, add the well-drained vegetables, and cook slowly until tender (about one-half hour). Pack into sterilized jars and seal. Process in water bath ten minutes at simmering temperature.

Pepper and Pear Relish

- | | |
|---|--------------------------------------|
| 3 quarts coarsely ground bell pepper and hot pepper | 5 tablespoons salt, or salt to taste |
| 5 quarts coarsely ground pears | 2 tablespoons turmeric powder |
| 3 cups sugar | 2 tablespoons black pepper |
| 1 quart vinegar | 2 tablespoons dry mustard |
| | 1 tablespoon allspice |

Combine peppers, pears, vinegar and seasoning. Cook over slow heat until pears are tender. Fill sterilized jars with boiling hot relish. Seal, place jars in hot water bath and simmer 5 minutes.

Uncooked Tomato Relish

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|--------------------------|----------------------------|
| 25 ripe tomatoes | 2 cups cider vinegar |
| 4 green peppers | 1 tablespoon white mustard |
| 4 onions | seed |
| 3 tablespoons salt | 1 teaspoon cloves |
| 1 tablespoon celery seed | 1 teaspoon cinnamon |
| | 1 cup white sugar |

Chop tomatoes and let drain until free from juice. Chop onions and peppers finely. Mix all the ingredients. Pour into clean sterilized jars and seal without heating.

SWEET PICKLES (FRUIT)

Peach Pickles

2 gallons peaches	2 sticks cinnamon bark
1 gallon sugar	1 tablespoon cloves
1 quart cider vinegar	1 tablespoon allspice

White clingstone peaches are preferable. Select firm fruit. Wash well. Remove the skin carefully.

Cook spicy syrup until thick and pour over fruit and let stand overnight. Drain off juice and boil until thick. Then add fruit. Do not stir but keep under syrup until tender and pack hot into sterilized jars. Cover with syrup, seal and store in a cool, dry place.

Pear Pickles

1 gallon pears	1 quart cider vinegar
2 quarts sugar	2½ sticks cinnamon
1 pint water	2 tablespoons whole allspice

Kieffer pears or firm juicy pears are good pickling pears. Wash the pears, peel, cut in half or quarter and core. Boil the pears for 10 minutes in water to cover. Boil water, sugar, vinegar, and spices tied loosely in cheese cloth. Add the drained pears and let stand overnight in the syrup. Next morning drain off syrup and boil down until thick. Add pears and cook until tender. Do not stir but keep under syrup. Pack hot into sterilized jars. Cover with syrup, seal, and store in a cool, dry place.

Watermelon Rind Sweet Pickles

7 pounds or 1 gallon water-melon rind	1 quart white distilled vinegar
	1 stick cinnamon
10 cups sugar	Few whole cloves

Select a thick-rind, firm melon. Cut green skin and pink flesh from rind of melon. Cut into cubes or desired shapes and sizes.

Soak several hours or overnight in cold water—better in the refrigerator. Boil water 10 minutes, pour off water and drain. Boil vinegar, sugar, and spices tied loosely in cheese cloth, to form a thick syrup. Drop rind into the thick syrup and cook until clear. Let cool and pack into hot sterilized containers. If syrup is not thick when rind is clear drain off syrup and boil until thick. Add rind and cool as above.

Spiced Peaches

7 pounds (about 35 medium-sized peaches)	Mace
1 pint cider vinegar	1/3 cup whole cloves
5 pounds sugar (11 1/4 cups)	2/3 cup broken cinnamon sticks

Peel peaches and stick into each a blade of mace and 2 whole cloves. Cover peach peelings with sufficient water to give 1 cup liquid when cooked and drained. Prepare syrup by cooking together the peach syrup, vinegar, sugar, cinnamon and 1/3 cup of whole cloves. Place peaches, about 6 or 8 at a time, into the syrup and cook slowly until tender but not soft. Remove peaches carefully to hot sterilized jars, cook down syrup until rather thick and fill jars. Divide the spices evenly among the jars for a dark, spicy product or omit for a milder, lighter colored one. Seal at once. Approximate yield: 4 quarts.

SAUCES

Chili Sauce

1 gallon chopped ripe tomatoes (peeled)	3 cups vinegar
2 cups chopped onion	1 red hot pepper (if desired)
2 cups chopped sweet red peppers	1 teaspoon whole cloves
3 tablespoons salt	1 teaspoon allspice
1 cup brown sugar	2 teaspoons cinnamon
	1 clove of garlic

Combine chopped vegetables. Tie spices in a bag and add to vegetables. Cook vegetables rapidly, stirring often to keep from 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 sterilized jars, seal, and store.

Catsup

1 gallon ripe tomatoes, peeled and chopped	2 cups vinegar
2 medium-sized onions, chopped	3/4 cup sugar
1 cup sweet red pepper, chopped	1 teaspoon salt
	1 teaspoon celery seed
	3 sticks cinnamon
	1 clove of garlic, chopped

Combine chopped vegetables, then simmer for 30 to 40 minutes. Press vegetables through a sieve. Tie spices in a cloth, add to the vinegar, and simmer for 30 minutes. Boil sieved tomatoes rapidly until they have cooked to half the original amount. Add spiced vinegar, sugar, and salt to the mixture. While stirring constantly, boil the

mixture for about 10 minutes, or until slightly thickened. Pour into hot sterilized jars or bottles, seal or cap, and store.

Tabasco Sauce

3 dozen red hot peppers	1 tablespoon sugar
1 clove of garlic, chopped	1/2 teaspoon salt
1 1/2 teaspoons horseradish	1 cup cider vinegar

Cover peppers with water. Add garlic and cook until soft. Put peppers and garlic through a sieve. Add sugar, salt, vinegar, and horseradish to the peppers. Simmer for about 5 minutes, or until blended. Pour into hot sterilized jars, seal, and store.

Tomato-Apple Chutney

3 quarts (18-20 medium-sized chopped tomatoes)	4 teaspoons salt
3 quarts (12-15 medium-sized* chopped apples)	4 cups firmly packed brown sugar
1 cup chopped green pepper	1/3 cup whole mixed pickle spices
3 cups chopped onion	4 cups vinegar
2 cups seedless raisins	

Combine tomatoes, apples, green peppers, onions, raisins, salt, sugar and vinegar. Tie spices loosely in a clean, thin, white cloth; add to tomato mixture. Bring to a boil; simmer 1 1/2 hours; stir frequently. Remove spices. Pack chutney into clean, hot sterilized jars and seal. Makes about 3 quarts.

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