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Cucumber Pickles – Food Preservation Series  
Michigan State University Extension Service  
Sandra L. Andrews, Food Science and Human Nutrition  
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## Fresh Pack Bread-and-Butter Pickles (about 8 pints)

6 pounds of 4- to 5-inch pickling cucumbers  
 8 cups thinly sliced onions (about 3 pounds)  
 ½ cup canning or pickling salt  
 4 cups vinegar (5% acidity or 50 grain)  
 4½ cups sugar  
 2 tablespoons mustard seed  
 1½ teaspoons celery seed  
 1½ teaspoons ground turmeric  
 Crushed ice or ice cubes

**Wash** cucumbers. **Cut** ¼ inch off blossom ends and **discard**. **Cut** into ¾ inch slices. **Combine** cucumbers and onions in a large bowl. **Add** salt. **Cover** with 2 inches crushed or cubed ice. **Refrigerate** 3 to 4 hours, **adding** more ice as needed. **Drain** ice and water from cucumber and onion mixture. **Add** sugar and remaining ingredients to vinegar in a large kettle. **Boil** for 10 minutes. **Add** drained cucumber and onion mixture to the kettle and slowly **reheat** to boiling. **Fill** clean jars with slices and cooking syrup, leaving ½ inch headspace. **Avoid** packing pickles too tightly—pickling liquids must be able to circulate around cucumbers. Pickles may spoil if they are wedged in jars so tightly that pickling liquid cannot get between them. **Remove** air bubbles and **wipe** rims before adjusting lids. **Adjust** lids and process in a boiling water canner.

Jar size	Processing time (in minutes) at altitude of		
	0-1,000 ft	1,001-6,000 ft	6,001-8,000 ft
Pints or quarts	10	15	20

Or, **process** bread-and-butter pickles by the low temperature pasteurization method (see directions above).

**After** processing and cooling, **store** jars 4 to 5 weeks to allow flavor to fully develop.

## Fresh Pack Pickle Relish (about 9 pints)

3 quarts chopped cucumbers  
 3 cups each of chopped sweet green and red peppers  
 1 cup chopped onions  
 ¾ cup canning or pickling salt  
 4 cups ice  
 8 cups water  
 2 cups sugar  
 4 teaspoons each of mustard seed, turmeric, whole allspice and whole cloves  
 6 cups white vinegar (5% acidity or 50 grain)

**Add** cucumbers, peppers, onions, salt and ice to water and let **stand** 4 hours. **Drain** and **re-cover** vegetables with fresh ice water for another hour. **Drain** again. **Combine** spices in a spice or cheesecloth bag. **Add** spice bag to sugar and vinegar. **Heat** to boiling and **pour** mixture over vegetables. **Cover** and **refrigerate** 24 hours. **Heat** mixture to boiling and **fill** clean jars, leaving ½ inch headspace. **Remove** air bubbles and **wipe** rims before adjusting lids. **Adjust** lids and process in a boiling water canner.

Jar size	Processing time (in minutes) at altitude of		
	0-1,000 ft	1,001-6,000 ft	6,001-8,000 ft
Half-pints or pints	10	15	20

For more information on pickling procedures contact the home economist at your county Cooperative Extension Service office.

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