

Preserving Other Vegetables (Pickles) Recipes

Before you start:

Please read The National Center for Home Food Preservation’s “Using Boiling Water Canners” before beginning. If this is your first time canning, it is recommended that you read USDA’s Complete Guide to Home Canning: Guide 1: Principles of Home Canning.

Pickled Dilled Beans

- 4 lbs fresh tender green or yellow beans (5 to 6 inches long)
- 8 to 16 heads fresh dill
- 8 cloves garlic (optional)
- 1/2 cup canning or pickling salt
- 4 cups white vinegar (5 percent)
- 4 cups water
- 1 tsp hot red pepper flakes (optional)

Yield: About 8 pints

Procedure: Wash and trim ends from beans and cut to 4-inch lengths. In each sterile pint jar, place 1 to 2 dill heads and, if desired, 1 clove of garlic. Place whole beans upright in jars, leaving 1/2-inch headspace. Trim beans to ensure proper fit, if necessary. Combine salt, vinegar water, and pepper flakes (if desired). Bring to a boil. Add hot solution to beans, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for **Pickled Dilled Beans** 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
Raw	Pints	5 min	10	15

Pickled Bread-And-Butter Zucchini

- 16 cups fresh zucchini, sliced
- 4 cups onions, thinly sliced
- 1/2 cup canning or pickling salt
- 4 cups white vinegar (5%)

- 2 cups sugar
- 4 tbsp mustard seed
- 2 tbsp celery seed
- 2 tsp ground turmeric

Yield: About 8 to 9 pints

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Procedure: Cover zucchini and onion slices with 1 inch of water and salt. Let stand 2 hours and drain thoroughly. Combine vinegar, sugar, and spices. Bring to a boil and add zucchini and onions. Simmer 5 minutes and fill jars with mixture and pickling solution, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1 or use low-temperature pasteurization treatment. For more information see "Low-Temperature Pasteurization Treatment,".

Table 1. Recommended process time for **Pickled Bread and Butter Zucchini** in a boiling-water canner.

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

Pickled Dilled Okra

- 7 lbs small okra pods
- 6 small hot peppers
- 4 tsp dill seed
- 8 to 9 garlic cloves
- 2/3 cup canning or pickling salt
- 6 cups water
- 6 cups vinegar (5 percent)

Yield: 8 to 9 pints

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Procedure: Wash and trim okra. Fill jars firmly with whole okra, leaving 1/2-inch headspace. Place 1 garlic clove in each jar. Combine salt, hot peppers, dill seed, water, and vinegar in large saucepan and bring to a boil. Pour hot pickling solution over okra, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for **Pickled Dilled Okra** in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Pints	10 min	15	20

Pickled Hot Peppers

Hungarian, Banana, Chile, Jalapeno

- 4 lbs hot long red, green, or yellow peppers
- 3 lbs sweet red and green peppers, mixed
- 5 cups vinegar (5%)
- 1 cup water
- 4 tsp canning or pickling salt
- 2 tbs sugar
- 2 cloves garlic

Yield: About 9 pints

Caution: Wear rubber gloves when handling hot peppers or wash hands thoroughly with soap and water before touching your face.

Procedure: Wash peppers. If small peppers are left whole, slash 2 to 4 slits in each. Quarter large peppers. Blanch in boiling water or blister in order to peel. Peppers may be blistered using one of the following methods: Oven or broiler method: Place peppers in a hot oven (400°F) or broiler for 6-8 minutes or until skins blister. Range-top method: Cover hot burner, either gas or electric, with heavy wire mesh. Place peppers on burner for several minutes until skins blister. Cool and peel off skin. Flatten small peppers. Fill jars, leaving 1/2-inch headspace. Combine and heat other ingredients to boiling and simmer 10 minutes. Remove garlic. Add hot pickling solution over peppers, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for **Pickled Hot Peppers** in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Half-pints or Pints	10 min	15	20

Pickled Yellow Pepper Rings

- 2½-3 pound yellow (banana) peppers
- 5 cups cider vinegar (5%)
- 1¼ cups water
- 5 teaspoons canning salt
- 2 tablespoons celery seed
- 4 tablespoons mustard seed

Yield: About 4 pint jars

Procedure:

1. Wash and Rinse 4 pint canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.

2. Wash peppers well and remove stem end; slice peppers into ¼-inch thick rings. In a 4-quart Dutch oven or saucepan, combine the cider vinegar, water and salt; heat to boiling.

3. Place ½ tablespoon celery seed and 1 tablespoon mustard seed in the bottom of each clean, hot pint jar. Fill pepper rings into jars.

4. Cover pepper rings with boiling hot pickling liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids.

5. Process in a boiling water canner, as recommended in Table 1. Let cool, undisturbed, 12 to 24 hours and check for seals.

6. Shake jar to disperse spices before using contents.

Table 1. Recommended process time for **Yellow Pepper Rings** 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
Raw	Pints	10 min	15	20

Recipes are adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009. They are available from The National Center for Home Food Preservation at http://nchfp.uga.edu/how/veg_pick.html