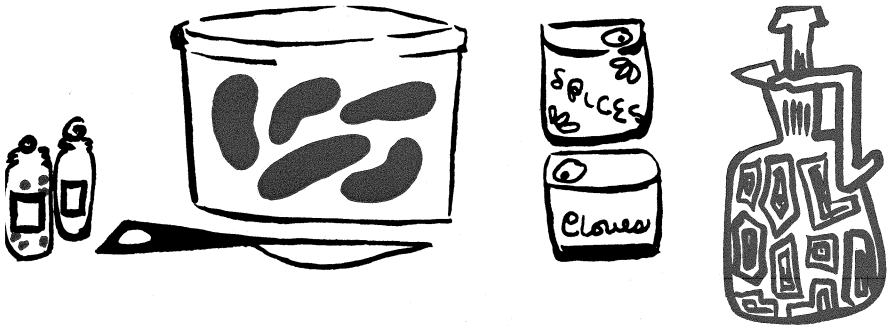


PICKLES and RELISHES

CSU
Collection

Circular E-496





PICKLES and

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Pickles and relishes have little nutritive value, but their color, crispness and spicy, tangy flavor can stimulate the appetite and add interest to meals. To make good pickles and relishes at home you need the right ingredients, proper equipment and reliable recipes.

Use the Proper Equipment

Containers for Brining

Use a crock or stone jar, enamel-lined utensils, or large glass jar, bowl, or casserole for brining. A heavy plate or large glass lid that fits inside the container is needed to cover the vegetables while they are in the brine. A glass jar filled with water makes a good weight to hold the cover down so the vegetables are kept below the surface of the brine.

Cooking Utensils

Unchipped enamelware, aluminum, glass, or stainless steel are the best types of utensils for cooking pickles or the pickling liquid. Do not use zinc, copper, brass, or iron. These metals may react with acids or salts and cause undesirable color changes in the pickles or form undesirable compounds. Spoons should be of wood or stainless steel.

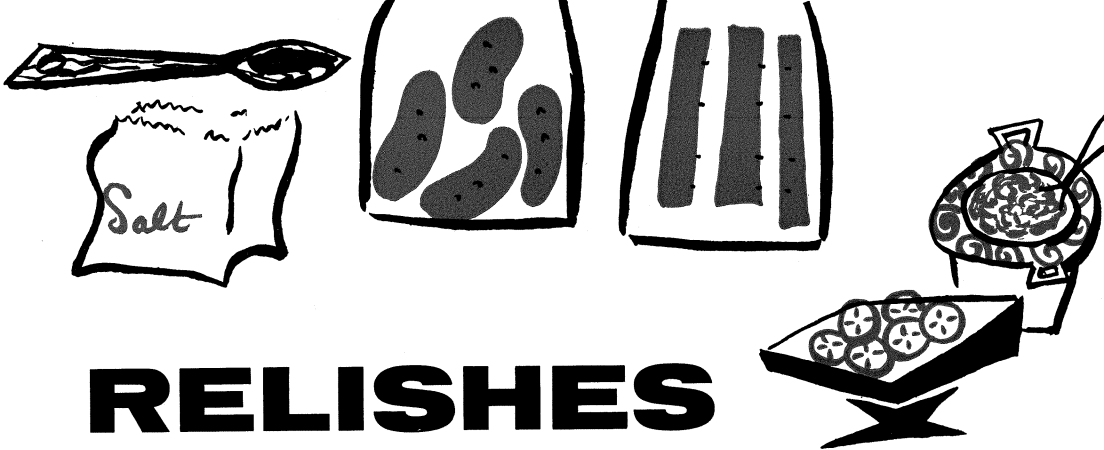
Containers for Storing

Glass jars with lids are best for storage. Wash the jars in hot soapy water and sterilize for 15 minutes in boiling water or steam.

Use the Right Ingredients

Foods

Use only good quality fruits and vegetables. Pears and peaches may be slightly under-ripe for pickling. Use small or medium cucum-



RELISHES

bers and put them into a brine or pickle them within 24 hours after pickling. Cucumbers for pickling should retain $\frac{1}{8}$ to $\frac{1}{4}$ inch of their stems. Wash fruits and vegetables well before using.

Salt

Pure granulated salt gives best results. Table salt can be used but may not give as good results because of the materials added to prevent caking. Do not use iodized table salt as it may darken pickles.

Vinegar

Use a good clear vinegar free from sediment, one with 4 to 6 percent acidity. Cider vinegar is preferred, but white vinegar will help keep the natural color of light colored fruits and vegetables.

Spices

Use fresh whole spices; ground spices may darken the product. Tie the spices loosely in a clean, thin, white cloth bag to cook with the pickling sirup. Remove them before the pickles are packed. Some spices packed in jars darken the pickles.

Water

Soft water is best for brine because the minerals in hard water may interfere with curing. If you must use hard water, boil it and let stand 24 hours. Remove scum and strain through several thicknesses of cloth.

Sugar

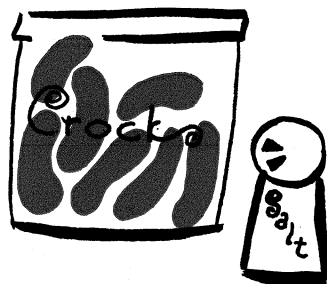
Granulated white sugar, either cane or beet, is usually used; although some recipes call for brown sugar.

Limewater

Limewater adds a desirable crispness to unfermented pickles such as those made from watermelon and green tomatoes.

how to make

pickles



Vegetables used in making pickles can be brined (cured) by the long process or used in the fresh state with an overnight or 24 hour cure. Some pickles are made without a cure, such as fruit pickles and relishes.

Long-time cured cucumbers make a crisper pickle with a better olive green color and a clearer appearance than do fresh cucumbers or those given the shorter cure.

Brined or Cured Cucumber Pickles

10 pounds (about ¼ bushel), small or medium size cucumbers

10 percent brine (9 pints of warm, soft water and one pound pure salt—about 2 cups.)

Prepare half as much brine as pickling material.

2¼ pounds additional salt

1. Wash the cucumbers, weigh them and pack them into 4 gallon jar or container. Allow about 5 inches of space at top.
2. Cover the cucumbers with the brine which has been allowed to cool.
3. Cover with paraffined board or plate that will go inside the jar. On top of this, place the weight heavy enough to keep the cucumbers below the surface of the brine.
4. Next day add one pound of salt (about 2 cups) to each 10 pounds of cucumbers. Place the salt on the board or plate so it will gradually dissolve into the brine.
5. Tie a clean cloth over the container to keep out the dust. Allow the cucumbers to ferment. Best temperature is approximately 70° F. to 80° F.
6. At the end of the 1st, 2nd, 3rd, 4th, 5th week, place on the board or plate ¼ pound (½ cup) salt to each 10 pounds of cucumbers. This additional salt keeps the brine from becoming too weak. The brine is steadily diluted by the juices it draws from the cucumbers.

7. Skim off any scum as it forms on the surface of the brine since it will destroy the acidity of the brine.
8. Fermentation is complete when the brine stops foaming. Small cucumbers may take a week to 10 days. Larger ones may take 6 to 8 weeks. To test, slice across the cucumber. A completely fermented cucumber looks somewhat clear throughout, is free from any white areas, has an even olive green color, is firm and crisp.
9. The fermented cucumber stock may be stored until ready for use. Skim the brine carefully. Cover the surface of the brine with mineral oil or a layer of hot paraffin. Replace the cover and weight and set in a cool place. Or pack the cucumbers in glass jars, cover with brine, seal tightly and store.
10. Cured cucumbers must be freshened before they are made into pickles. Drain off the brine and cover with fresh, lukewarm water. Keep as near lukewarm as possible for 10 to 12 hours. Change the water 2 or 3 times. Cucumbers for sweet pickles should be almost free from any taste of salt. Other pickles may be slightly saltier. Use the freshened cucumbers to make sweet, sour, dill, or other favorite kinds of pickles.

pickle

recipes

Sweet Chunk or Sliced Pickles

4 quarts dill-size cucumbers	2 tablespoons mixed
4 cups (1 quart) vinegar	pickling spices
8 cups (4 pounds) sugar	

1. Use long-time brined cucumbers. Freshen and drain.

OR

 Use fresh cucumbers. Wash the cucumbers and put in a crock. Cover with a brine made by dissolving 1 cup pure salt in 1 gallon (4 quarts) water. Let cucumbers stand in the brine for 24 hours. Drain.
2. Cut the cucumbers into slices or chunks, put in a clean crock and cover with boiling hot sirup. To make sirup: Boil for 5 minutes the vinegar, 2 cups of sugar and the spices tied in a bag. Remove the bag before pouring the sirup over the cucumbers.
3. On three successive days, drain off the sirup, add 2 cups of sugar and reheat to boiling. Again pour the boiling sirup over the cucumbers and let stand 24 hours.

recipe continued on next page

1. On the 4th day, drain off the sirup and heat to a rolling boil. Pack the cucumbers into hot sterilized jars and cover with boiling hot sirup. Seal immediately.

Sour Pickles

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| 4 quarts cucumbers | ½ tablespoon whole cloves |
| 6 cups (1½ quarts) vinegar | ½ tablespoon mustard seed |
| 1 cup sugar | ½ tablespoon peppercorns |
| ½ tablespoon celery seed | |

1. Use long-time brined cucumbers. Freshen and drain.

OR

Use fresh cucumbers. Wash the cucumbers and place in a crock. Cover with a brine made by dissolving 1 cup of pure salt in 1 gallon (4 quarts) water. Let cucumbers stand in the brine for 24 hours. Drain.

2. Cut cucumbers lengthwise according to their size, put into a clean crock and cover with boiling hot sirup. To make the sirup: Boil the vinegar, sugar, and the spices (tied in a bag) for 5 minutes. Remove the spice bag before putting the boiling sirup over the cucumbers.
3. On the second day drain off the sirup and heat to a full boil. Pack the cucumbers into hot, sterilized jars and cover with boiling hot sirup. Seal immediately.

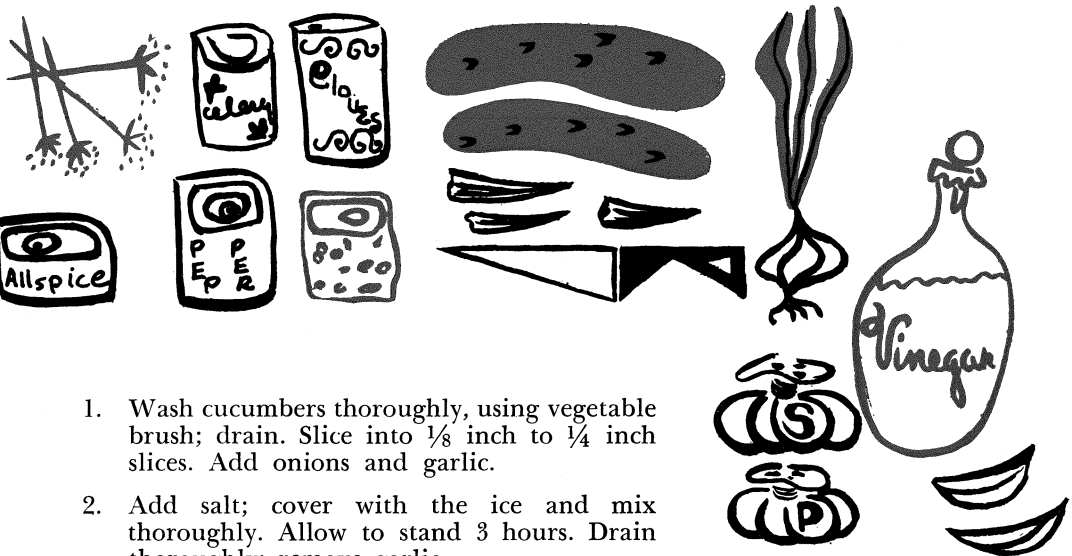
Tasty Quick Pickle Variation

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| 6 sour cucumber pickles | 2 cups sugar |
| or dill pickles | 2 whole cloves |
| 1 tablespoon white mustard seed | A little shredded onion |

1. Peel and slice the pickles very thin.
2. Mix all ingredients together with the sliced pickles. Place in a glass container and let stand 24 hours.
3. Chill before serving.

Bread and Butter Pickles

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| 4 quarts cucumbers, medium size, sliced | 4½ cups sugar |
| 1½ cups onions, sliced | 1½ teaspoons turmeric |
| 2 large cloves garlic | 1½ teaspoons celery seed |
| ½ cup salt | 2 tablespoons mustard seed |
| 1 to 2 quarts ice, crushed or cubes | 3 cups white vinegar |



1. Wash cucumbers thoroughly, using vegetable brush; drain. Slice into $\frac{1}{8}$ inch to $\frac{1}{4}$ inch slices. Add onions and garlic.
2. Add salt; cover with the ice and mix thoroughly. Allow to stand 3 hours. Drain thoroughly; remove garlic.
3. Combine sugar, spices, and vinegar; heat just to a boil. Add cucumber and onion slices and heat 5 minutes.
4. Pack loosely into clean, hot pint jars. Adjust lids. Process in boiling water bath 5 minutes. Yield: 7 pints.

Dill Pickles

(Glass Jar Method)

1. Pack cucumbers into two-quart or quart glass jars gently and firmly with alternate layers of the mixed pickle spices and dill.
2. Pour the mixed vinegar, salt or water (refer to recipe above) over the cucumbers filling to overflowing. Adjust lid loosely so that gas formed during fermentation can escape.
3. Add additional fresh brine at intervals to replace that lost during fermentation. Jars must be kept filled with brine at all times.
4. When fermentation is over, drain off the brine, strain, bring brine to boiling point, fill jars to top. Seal and store in a cool place.

Dilled Okra

Small, tender pods of okra cut with stem left on, also make fine dill pickles. Follow directions as given above in the recipe for dill pickles. In about 4 to 6 weeks the okra should be clear, of good flavor and texture.

Fermented Dill Pickles

20 pounds cucumbers
(about ½ bushel)
3½ to 5½ inches long
¾ cup whole mixed pickling
spices

2 to 3 bunches fresh dill
2 cups vinegar
1½ cups salt, pure granulated
2 gallons water

1. Cover cucumbers with cold water. Wash thoroughly using a vegetable brush. Avoid bruising. Remove any blossoms. Drain on rack or wipe dry.
2. Place half the pickle spices and a layer of dill in a 5-gallon crock or stone jar. Fill with cucumbers to 3 to 4 inches from top.
3. Mix well the vinegar, salt, and water and pour over the cucumbers. Place a layer of dill and remaining spices over top of cucumbers. Garlic may be added, if desired.
4. Cover with heavy china or glass plate or lid that fits inside the crock. Weight down with glass jar filled with water to keep cucumbers under the brine. Cover loosely with clean cloth.
5. Keep at room temperature. Remove scum daily. Do not stir pickles around in jar. Keep completely covered with brine. If necessary, make additional brine, using original proportions.
6. In about 3 weeks cucumbers will have become an olive-green color and should have a desirable flavor.
7. Pack pickles with some of the dill into clean, hot jars. Add garlic, if desired. Strain the pickle brine; bring to boil. Cover the pickles with boiling hot brine to ½ inch of top of jar. (If cloudiness of the original brine is objectional, fresh brine may be used.)
8. Adjust lids. Process in boiling water bath canner for 15 minutes.



Sweet Dill Pickles

8 quarts dill pickles	4 tablespoons stick cinnamon
2 cloves garlic (optional)	(broken pieces)
4 cups (1 quart) vinegar	4 tablespoons cloves
8 cups (4 pounds) sugar	4 tablespoons peppercorns

1. Slice the dill pickles about $\frac{1}{2}$ inch thick or cut in chunks and put into a clean crock. Add the garlic.
2. Cover the pickles with boiling hot sirup. To make sirup: Boil the vinegar, 2 cups of sugar and the spices tied in a bag for 5 minutes. Remove the spice bag before pouring the sirup over the cucumbers.
3. On three successive days drain off the sirup, add 2 cups of sugar and reheat to boiling. Again pour the boiling sirup over the cucumbers and let them stand 24 hours.
4. On the 4th day drain off the sirup and heat to a rolling boil. Pack the cucumbers into hot, sterilized jars and cover with boiling hot sirup. Remove trapped air bubbles with a knife. Seal immediately.
Yield: 7 to 8 pints.

Sweet Ripe-Cucumber Rings

3 quarts of cucumber pieces	1 lemon, sliced thin
2 cups vinegar	1 teaspoon whole allspice
2 cups water	1 tablespoon stick cinnamon
4 cups sugar	(broken pieces)
	1 teaspoon whole cloves

1. Peel 5 or 6 large yellow cucumbers: Cut into lengthwise strips and remove seeds.
2. Cut strips into 2-inch pieces; soak them overnight in brine made by dissolving $\frac{1}{2}$ cup salt in 2 quarts of water.
3. Drain cucumber pieces and soak them for 1 hour in a limewater solution made by dissolving $1\frac{1}{2}$ teaspoons lime (calcium oxide) in 2 quarts of water.
4. Combine the vinegar, water, sugar, and spices tied in a cheesecloth bag. Let this mixture boil for 5 minutes.
5. Add the sliced lemon. Simmer the cucumber pieces in the vinegar sirup until they are clear. Remove the spice bag.
6. Pack the pieces into hot, sterilized jars. Cover with the boiling sirup and seal. Store in a cool dark place.

Saccharine Pickles

7 quarts medium-size cucumbers	1 cup dry mustard
1 teaspoon powdered saccharine	1 cup salt
	1 gallon vinegar

1. Wash the cucumbers and pack into sterilized jars.
2. Mix saccharine, mustard and salt and add to the vinegar.
3. Pour liquid over cucumbers in jar and seal.

Green Tomato Crystal Slices

7 pounds green tomatoes	<i>Pickling Sirup</i>
2 gallons water	3 pints vinegar
2 cups hydrated lime (obtainable at lumber yard)	4½ lbs. sugar (9 cups)
	6 pieces stick cinnamon (1½ to 2 inches long)
	1 teaspoon whole cloves
	1 teaspoon celery seed
	1 teaspoon whole allspice

1. Wash tomatoes. Slice one-eighth inch in thickness and place in crockery or enameled container.
2. Cover with the water in which the lime has been dissolved and allow to stand 24 hours. (Lime does not readily dissolve. Add only a small amount of water at a time and stir to a smooth paste before adding more.) Stir occasionally to mix lime. (Do not put lime water down the sink.)
3. Remove the tomato slices, wash well through several waters and let stand in clear cold water 3 hours. Drain.
4. Prepare pickling sirup. Dissolve sugar in vinegar, add bag of spices and heat to boiling. Boil 5 minutes.
5. Pour hot sirup over tomato slices and let stand 24 hours.
6. Simmer slowly 40 minutes. When pickles become clear and transparent (approximately 20 minutes), green coloring may be added, if desired. Pack hot into sterilized jars and seal.

Yield: 6 pints.

(Cucumbers may be substituted for the green tomatoes to make Cucumber Crystal Slices.)

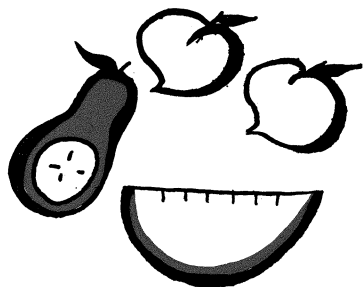
Pickled Beets

1 gallon small beets or sliced or quartered larger beets	1 tablespoon whole allspice
2 cups sugar	3½ cups vinegar
1 long stick cinnamon	1½ cups water

1. Cook beets with roots and about 2 inches of stem until tender. Use enough water to cover. Dip into cool water and peel.
2. Combine sugar, spices, vinegar and water in a large preserving kettle. Add beets and simmer 15 minutes.
3. Pack beets into hot, sterilized jars and cover with boiling hot sirup. Seal.

fruit

pickles



Pickled Peaches

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| 4 pounds (about 20 medium sized) peaches | 4 cups sugar |
| 2 cups vinegar | 5 2-inch pieces of stick cinnamon |
| | 1 tablespoon whole cloves |

1. Dip peaches quickly into hot water, then into cold water, and slip off the skins.
2. Make a sirup of the vinegar, sugar and spices tied loosely in a bag. Boil five minutes.
3. Place the peaches into the sirup, a few at a time, and boil them until they are tender and somewhat clear. Let stand overnight.
4. In the morning remove the spice bag. Drain sirup from peaches; boil sirup rapidly until thickened.
5. Pack peaches in clean, hot, sterilized jars. Cover with the hot sirup. Seal.

Pickled Pears

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| 8 pounds Seckel pears (4 to 5 quarts) | 2 tablespoons whole allspice |
| 10 2-inch pieces of stick cinnamon | 8 cups sugar |
| 2 tablespoons whole cloves | 1 quart white vinegar |
| | 1 pint water, or liquid from pre-cooking |

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1. Wash the pears; remove the blossom ends only.
2. Boil pears in water to cover for 10 minutes; drain. Prick the skins with fork or large needle to allow sirup to penetrate without causing shrivelling, or skins may be removed.
3. Tie the spices loosely in a clean, thin, white cloth, but be sure the top is tight.
4. Boil spices, sugar, vinegar and water together for 5 minutes.
5. Add pears and boil for 10 minutes more or until pears are tender.
6. Let pears stand overnight in the spicy mixture.
7. In the morning remove the spice bag, drain off sirup and bring to boiling.
8. Pack pears in clean, hot, sterile jars. Fill jars to the top with hot sirup and seal tightly.

Pickled Crab Apples

4 pounds crab apples	1 tablespoon whole allspice
2 cups vinegar	5 2-inch pieces of stick cinnamon
1 cup water	1 tablespoon whole cloves
4 cups sugar	1 tablespoon blade mace

1. Wash and remove the blossom ends of firm crab apples. Do not peel.
2. Make a sirup of vinegar, water, sugar, and the spices (tied loosely in a bag). Boil 5 minutes.
3. Add the apples. Reheat slowly to avoid bursting the skins, and simmer until the apples are tender—about 10 minutes. Remove the spice bag.
4. Pack the apples into hot, sterilized jars and cover with boiling hot sirup. Seal.

Watermelon Pickles

3 quarts prepared watermelon rind (about 6 pounds unpared or ½ large melon) cut into 1 inch squares	9 cups sugar
¾ cup salt	3 cups white vinegar
3 quarts water	3 cups water
2 quarts ice cubes (2 trays)	1 tablespoon whole cloves (about 48)
	6 pieces stick cinnamon (1 inch pieces)
	1 lemon, thinly sliced

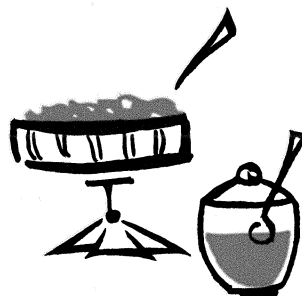
1. Pare rind and all pink edges from watermelon. Cut into inch squares or fancy shapes as desired.

- Cover with brine made by mixing the salt with 3 quarts cold water; add ice cubes. Let stand 5 to 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 with vinegar, water, and spices, loosely tied in a clean, thin, white cloth. Boil 5 minutes and pour over the watermelon with spices; add lemon slices, if desired. Let stand overnight.
- Heat to boiling and cook until watermelon is translucent and hot throughout (about 10 minutes).
- Pack hot watermelon loosely into clean, hot jars; open spice bag and add one piece of stick cinnamon to each jar; cover with boiling sirup to top of jars. Seal tightly. **Yield 4 to 5 pints.**

Hint: Red or green coloring may be added to the sirup, if desired. Keep melon rind in plastic bags in refrigerator until enough for one recipe has been collected.

relishes

and sauces



Chow-Chow

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| 2 gallons green tomatoes | 1 tablespoon cinnamon |
| 8 large onions | 1 tablespoon allspice |
| 10 green bell peppers | ¼ teaspoon cloves |
| 3 tablespoons salt | 3 tablespoons dry mustard |
| 6 hot peppers | Few bay leaves |
| 1 quart vinegar | 1¾ cup sugar |

- Chop tomatoes, onions and peppers. Mix together and cover with the salt. Let stand overnight.
- Drain. Add the hot peppers (which have been chopped), vinegar and spices (spices tied in cloth bag), and sugar.
- Allow to boil until tender (about 15 minutes). Remove spice bag.
- Pack tightly into sterilized jars and seal at once.

India Relish

6 pounds (22 medium) green tomatoes	1 2/3 cups sugar
1/2 pound (3 medium) onions, peeled	1 3/4 cups vinegar
1 large stalk celery	1/2 teaspoon cinnamon
1/2 pound (2 medium) sweet red peppers, quartered	1/2 teaspoon cloves
1 medium green pepper, quartered	1/2 teaspoon allspice
	1/2 teaspoon turmeric
	1/4 teaspoon cayenne pepper
	1 1/2 teaspoons celery seed
	3 tablespoons salt

1. Wash, trim vegetables. Quarter, remove stem end from tomatoes.
2. Put all vegetables through medium grind food chopper. Drain excess liquid.
3. Heat sugar and remaining ingredients to boiling. Add vegetables; simmer 10 minutes, stirring occasionally.
4. Continue simmering and pack hot relish into hot sterilized jars to 1/8 inch from top. Seal at once. Yield: 5 to 6 pints.

Horseradish Relish

1. Grate sound horseradish roots.
2. Measure about one-half as much vinegar as horseradish, add one-fourth to one-half teaspoon salt for each cup vinegar, and pour over grated horseradish.
3. Pack at once into clean, hot, sterilized jars. Seal.

Dixie Relish

1 quart chopped cabbage	3/4 cup sugar
1 pint chopped sweet red peppers	4 tablespoons mustard seed
1 pint chopped sweet green peppers	2 tablespoons celery seed (crushed)
1 pint chopped white onions	4 tablespoons salt
	1 quart cider vinegar

1. Mix vegetables together, cover with the salt and let stand overnight in a crock or enameled pan.
2. Drain. Add spices, sugar and vinegar.
3. Pack into sterilized jars. Seal.
4. Process in water bath at simmering temperature (180°F.) for 15 minutes.

Corn Relish

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| 2 quarts fresh corn (16 to 20 medium size ears or frozen whole kernel, 6 10-oz. packages) | 1½ cups sugar |
| 1 pint sweet red peppers, diced | 1 quart vinegar |
| 1 pint green peppers, diced | 2 tablespoons salt |
| 1 quart celery, chopped | 2 teaspoons celery seed |
| 1 cup onions, finely chopped | 2 tablespoons powdered dry mustard |
| | 1 teaspoon turmeric |

Fresh corn: Remove husks and silks. Cook ears of corn in boiling water 10 minutes; remove, plunge into cold water. Drain; cut corn from cob. Do not scrape cob.

Frozen corn: Defrost overnight in refrigerator or for 2 to 3 hours at room temperature.

1. Combine peppers, celery, onion, sugar, vinegar, salt and celery seed. Cover pan and bring to boil, then boil uncovered 5 minutes, stirring occasionally.
2. Mix dry mustard and turmeric and blend with liquid from boiling mixture; add, with corn, to boiling mixture. Return to boiling and cook for 5 minutes stirring occasionally.
3. Relish may be thickened by adding $\frac{1}{4}$ cup flour blended with $\frac{1}{2}$ cup water at the time the corn is added for cooking. Stir frequently to prevent sticking and scorching.
4. Pack into hot sterilized jars and seal.

Pepper Relish

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| 12 sweet green peppers | 4 teaspoons salt |
| 12 sweet red peppers | 1 quart cider vinegar |
| 3 onions | 2 cups granulated or brown sugar |

1. Chop peppers and onions fine.
2. Cover with boiling water and let stand 10 minutes. Drain.
3. Cover again with boiling water and bring back to boiling point. Let stand 10 minutes.
4. Drain as dry as possible. Return to kettle, add salt, vinegar and sugar.
5. Bring to boiling point and let simmer 15 minutes. Pack hot into sterilized jars. Seal.

Piccalilli

1 quart green tomatoes, chopped	5 cups cabbage, chopped (about 2 lbs.)
1 cup sweet red peppers, chopped (2 to 3 medium)	1/3 cup salt
1 cup green peppers, chopped (2 to 3 medium)	3 cups vinegar
1 1/2 cups onions, chopped (2 to 3 large)	2 cups brown sugar, firmly packed
	2 tablespoons whole mixed pickle spices

1. Combine the vegetables, mix with salt. Let stand overnight.
2. Drain and press in a clean, thin, white cloth to remove all the liquid possible.
3. Combine vinegar and sugar. Place spices loosely in a clean, thin, white cloth and tie top tightly. Add to vinegar mixture and bring to boil.
4. Add vegetables, bring to a boil, and simmer about 30 minutes or until there is just enough liquid to moisten vegetables. Remove spice bag.
5. Pack boiling hot relish into clean, hot jars. Fill jars to top. Seal tightly.

Tomato Pear Chutney

2 1/2 cups canned tomatoes	1/2 cup vinegar (white)
2 cups canned pears, diced	1 teaspoon salt
1/2 cup pear juice	1/2 teaspoon ground ginger
1/2 cup chopped green pepper	1/2 teaspoon powdered dry mustard
1/2 cup chopped onion	1/8 teaspoon cayenne pepper
1 cup sugar	1/4 cup chopped canned pimento

1. Combine all ingredients except pimento.
2. Boil slowly 1 hour, stirring occasionally, until thickened.
3. Add pimento; boil 3 minutes longer.
4. Pack boiling hot chutney into clean, hot jars, filling to the top.
5. Seal tightly. **Yield 1 1/2 pints.**

Hint: If a less spicy chutney is preferred, the amount of cayenne pepper may be reduced or omitted.

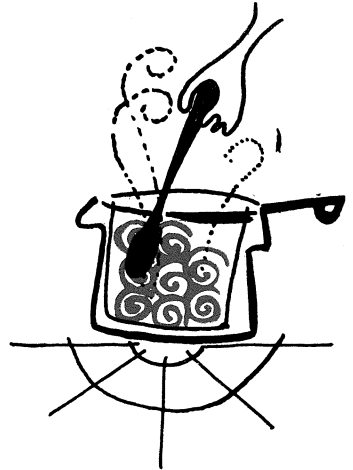
Red Relish

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| 1 quart beets | 1 cup grated horseradish |
| 1 quart cabbage | 1 to 2 cups sugar |
| 1 cup onion | 3 cups vinegar |
| 2 red sweet peppers | 1 tablespoon salt |

1. Peel beets. Wash, chop and measure vegetables.
2. Mix all ingredients. Boil 10 minutes.
3. Pour into hot sterilized jars. Seal at once.

Green Tomato Mincemeat

- 4 quarts (about 24 to 28 medium-sized) finely chopped green tomatoes**
- 2 quarts (about 8 to 10 medium-sized) pared, finely chopped tart apples**
- 1 pound raisins**
- 4 tablespoons minced citron, lemon, or orange peel**
- 2 cups water**
- 1 tablespoon ground cinnamon**
- 2 teaspoons salt**
- ¼ teaspoon ground allspice**
- ¼ teaspoon ground cloves**
- 2½ cups firmly packed brown sugar**
- 2½ cups granulated sugar**
- ¾ cup vinegar**
- ¼ to ½ cup lemon juice**



1. Combine all ingredients and cook mixture slowly until tender and slightly thickened. Stir frequently to prevent sticking.
2. Pour into sterilized jars, filling jars to top.
3. Process 15 minutes at simmering temperature in water bath canner. Makes 3 quarts.
4. If desired, increase brown sugar to 5 cups and omit granulated sugar.

The vinegar may also be increased to 1 cup, omitting the lemon juice.

Chili Sauce

4 quarts (24 to 28 medium-size) peeled and chopped tomatoes	1 bay leaf
2 cups chopped sweet red peppers	1 teaspoon whole cloves
2 cups chopped onion	1 teaspoon ground ginger
1 hot pepper, chopped	1 teaspoon ground nutmeg
2 tablespoons celery seed	2 three-inch pieces stick cinnamon
1 tablespoon mustard seed	1 cup firmly packed brown sugar
	3 cups vinegar
	2 tablespoons salt

1. Combine the tomatoes, sweet pepper, onion, and hot pepper.
2. Put the celery seed, mustard seed, bay leaf, cloves, ginger, nutmeg, and cinnamon loosely in a spice bag.
3. Add to tomato mixture and boil until you have but one-half original amount. Stir frequently to prevent sticking.
4. Add sugar, vinegar, and salt. Boil rapidly, stirring constantly, about 5 minutes.
5. Remove spices and pack chili sauce into hot, sterilized jars; fill jars to top.
6. Seal. Makes about 3 quarts.

Sandwich Spread

1 pint ground green tomatoes	2 tablespoons flour
2 sweet red peppers, ground	2 tablespoons prepared mustard
2 green peppers, ground	½ cup vinegar
1 tablespoon salt	1 cup sour cream
½ dozen sweet pickles	3 eggs beaten
1 cup sugar	

1. Grind the fresh vegetables. Add salt and let stand for about an hour.
2. Drain off all juice, add a half cup of fresh water and cook 20 to 30 minutes or until liquid is evaporated.
3. Add chopped pickle.
4. Mix sugar and flour and add to remaining ingredients.
5. Combine with vegetable mixture, bring to a boil and cook just to thicken. Pour into hot sterilized jars. Seal.

Apple Chutney

12 sour apples	2 minced green peppers
1 minced red pepper	1 cup seeded raisins, chopped
1 pint cider vinegar	1 tablespoon ground ginger
½ cup currant jelly	½ teaspoon cayenne pepper
Juice 4 lemons	1 tablespoon salt

1. Pare, core and chop apples.
2. Put the ingredients together in the order given and simmer until thick.
3. Pour into sterilized jars and seal at once.

Barbecue Sauce

1 teaspoon chili powder	2 cups water
1 tablespoon celery seed	Few drops Tabasco Sauce (may be omitted)
¼ cup brown sugar	2 bay leaves
¼ cup Worcestershire sauce	6 or 8 peppercorns
¼ cup vinegar	
1 cup tomato catsup or tomato cooking sauce	

1. Mix all ingredients in a sauce pan. Bring to boil over low flame and boil 2 or 3 minutes.
2. (May be stored in refrigerator, used as desired).
Or, pour into sterilized pint jars and process in boiling water bath 30 minutes.
3. Use to baste baked ham, spare ribs, pork chops, frankfurters, etc.
Makes 1 pint.

Hot Pepper Sauce

1. Wash hot red or green peppers. Make two small slits in each pepper.
2. Soak peppers 12 to 15 hours in cool brine (1 cup salt to 1 gallon water). Drain peppers.
3. While peppers drain, add 1 teaspoon salt, 1 tablespoon sugar, 1 clove garlic, 1 piece horseradish, and 1 cup water to 4 cups vinegar. Boil 2 minutes. Remove garlic.
4. Pack peppers into hot jars. Cover with boiling solution; seal at once.

Tomato Catsup

2½ quarts (15 to 17 medium-sized sliced tomatoes)	½ cup sugar
¾ cup chopped onion	1 cup vinegar
3-inch piece stick cinnamon	1¼ teaspoons salt
1 teaspoon whole cloves	1 teaspoon paprika
1 large garlic clove, chopped	Dash cayenne pepper

1. Simmer together tomatoes and onion for 20 to 30 minutes or until soft. Press through a sieve.
2. Boil tomato mixture rapidly until you have but one-half the original amount. Stir to prevent sticking.
3. Put the cinnamon, cloves, and garlic loosely in a spice bag. Add to vinegar and simmer 30 minutes. Remove spice bag.
4. Add spiced vinegar, sugar, salt, paprika, and cayenne to tomato mixture.
5. Boil rapidly, stirring constantly, about 10 minutes or until slightly thickened.
6. Pour into hot, sterilized jars, and seal. Makes about 2 pints.

Pepper Sauce

1. Wash small cherry or chili peppers (red and green), prick with a needle.
2. Pack into bottles.
3. Cover with good cider vinegar and cork. It will be ready for use within a few days. As the sauce is used, more vinegar may be added to the peppers.

Sauerkraut

(Crock or Stone Jar Method—5 gallon)

40 to 50 pounds of cabbage **1 pound pure salt (2 cups)**

1. Remove outside dirty or bruised leaves. Wash, quarter the head, slice off core.
2. Shred cabbage finely and put 5 pounds or 2½ quarts (packed firmly) of the cabbage and 3½ tablespoons of salt in a large pan and mix thoroughly. Measure carefully; over-salting prevents fermentation.
3. Pack firmly and evenly with a potato masher or tamper into the clean crock or stone jar.

4. Repeat shredding, salting, and packing of cabbage until jar is filled to within 4 or 5 inches of top. Press firmly enough without pounding to draw out enough juice to cover cabbage by the time jar is filled.
5. Cover with a clean white cloth and tuck the edges down against inside of jar. On the cloth place a paraffined board or scalded plate and weight down with water filled scalded glass jar.
6. Fermentation begins within a day after packing. Fermentation is faster at high temperatures and the kraut is more likely to spoil at high temperature. The best quality kraut is made at about 70° F. or room temperature.
7. **Daily care must be given to sauerkraut. Remove the scum as it forms and wash and scald the cover cloth as often as necessary to remove the mold and scum.**
8. When bubbling stops (after about 2 or 3 weeks) tap the crock gently. If no bubbles rise, fermentation is over.
9. To store, pack kraut into clean quart jars to within 1 inch of top. Cover with kraut juice to within ½ inch of top. If more juice is needed add brine (1½ tablespoons salt to 1 quart water).
10. Process 30 minutes in boiling water bath.

Sauerkraut — Short Method

(Kitchenette or glass jar method)

20 to 25 pounds cabbage ½ pound salt (1 cup)

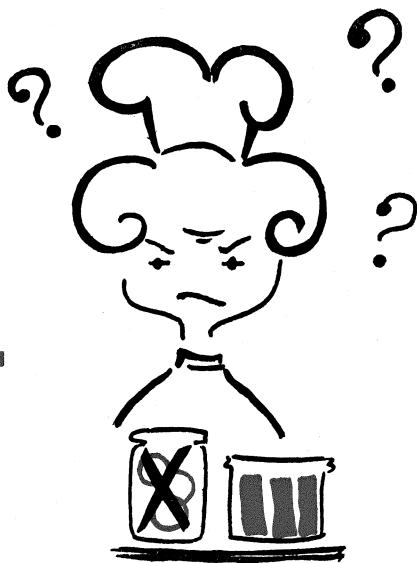
1. Measure and mix cabbage and salt in small amounts as you do for the crock method above.
2. Then pack into clean glass jars, pressing down firmly and evenly. (A quart jar takes about 2 pounds of cabbage.)
3. Fill with cabbage and salt mixture to shoulder of jar. Be sure juice completely covers cabbage or add brine (1½ tablespoons salt to 1 quart of water).
4. To keep the cabbage down below the brine, crisscross two dry, clean wood strips (ice cream spoons or wooden garden labels cut to right size are suitable).
5. Wipe off top of jar, place lid on; do NOT seal tightly, as air must escape.
6. Set the jars in an enamel pan or tray to catch the juice that leaks out.

recipe continued on next page

7. Keep at room temperature (about 70° F. is best).
8. Every few days remove the scum if it forms and add a little weak brine to keep the cabbage covered (1½ tablespoons salt to 1 quart water).
9. Let ferment 8 to 10 days or until liquid settles and bubbles no longer rise to the surface.
10. Remove the wood strips—add more brine to cover if needed. Wipe mouth of jar and seal.
11. Process in boiling water bath 30 minutes. If you are planning to use the kraut in a few weeks, it isn't necessary to process in a boiling water bath.

pickling

problems



Were the Pickles Soft or Slippery?

A soft or slippery pickle is a spoiled pickle. This may result from any one of several causes; using too weak a brine (inaccurate measurements or the wrong kind of salt); using too weak vinegar; not removing promptly any scum on the surface of the brine; not keeping the cucumbers covered with the brine; storing unpasteurized pickles at too high a temperature; overcooking or boiling pickles in the pickling liquid.

Was There Any Shriveling?

Shriveling comes from using too much salt, or sugar, or too strong vinegar at the beginning of the pickling process. For very sweet or very sour pickles, start with a weak solution and then increase the sugar or vinegar every day or two until the desired sweetness or sourness is reached. When curing pickles, start with a small amount of salt and increase the amount after fermentation is underway.

Were Any Pickles Hollow?

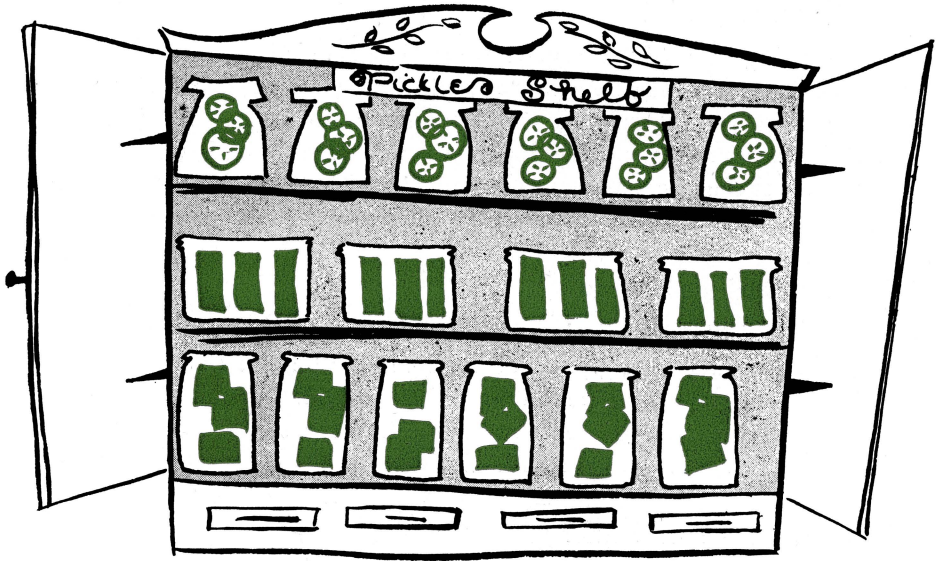
Hollow pickles, usually large cucumbers, result from faulty growth or from faulty curing. Cucumbers that stand more than 24 hours before use may become hollow. Since hollow cucumbers usually float, they can be picked out when they are sorted and washed. Use them for sliced or chunk pickles.

Did the Pickles Turn Dark?

The minerals in hard water, especially iron, may cause the pickles to darken. Use soft water, if possible, and avoid iron cooking utensils. Copper utensils turn pickles an abnormal green color. Pickles will become dark, too, when certain ground spices are used or when whole spices are packed with the pickles.

Did You Notice a Bitter Flavor?

This may be due to too much spice or to packing whole spices with the pickles. It may also result when cucumbers have a very dry growing season.



**Brighten your meals with crisp,
tangy homemade pickles**

1-63/25M (Revised)

Cooperative Extension Work in Agriculture and Home Economics, Oklahoma State University and United States Department of Agriculture, Cooperating. Luther H. Brannon, Director, Oklahoma Agricultural Extension Service, Stillwater, Oklahoma. Distributed in furtherance of the Acts of Congress of May 8 and June 30, 1914.