

BEGINNER'S GUIDE TO PICKLING

HOW TO MAKE PICKLES:
PICKLE, RELISH, AND CHUTNEY RECIPES

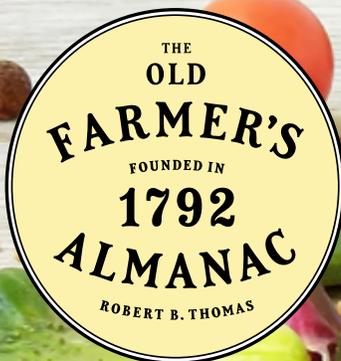


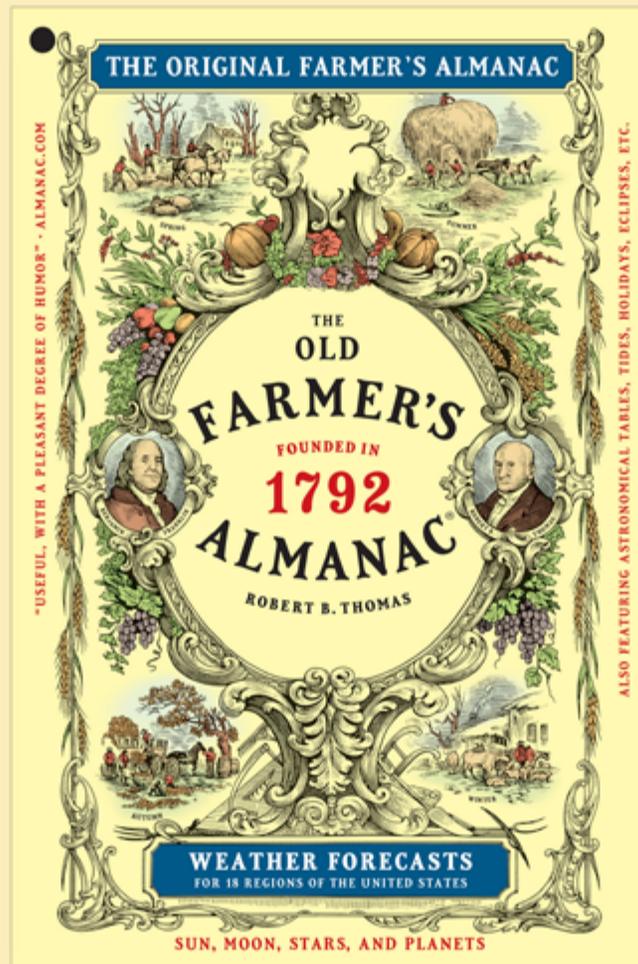
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PICKLES, RELISHES, AND CHUTNEYS

Pickling is a great way to store excess vegetables. But pickling isn't just for cucumbers. You can pickle peppers, onions, tomatoes, carrots, watermelon, peaches—lots of different vegetables and fruit can be pickled! Give these recipes a try and enjoy the garden's bounty for months to come.

PREPARING TO PICKLE

Pickles should be made from young, fresh, sound vegetables and fruit, quality vinegar, and fresh, whole spices and herbs. Satisfactory pickled products are the result of quality ingredients, proper proportions, and carefully followed recipes.

When choosing fruit and vegetables for pickling, select those that are nearly the same size so that the pickling rate will be uniform.

HOW TO CLEAN PRODUCE

Fruit and vegetables to be pickled should be washed thoroughly with a vegetable brush under running water. Soil or any soft spots left on the vegetables may contain bacteria, which can cause the pickles to spoil. Cucumbers for pickling whole may have about a half-inch of the stem left on; be sure to remove the blossom ends of the cucumbers, as they contain an enzyme that can cause softening of the cucumbers during fermentation.

WHICH SALT TO USE

Salt for pickling brines should be canning or pickling salt—a pure, granulated or rock salt that has no iodine added. The iodine in table salt will darken pickles. Plain table salt may be used, but it contains anti-caking agents, which will cloud the brine.

DIFFERENCES AMONG VINEGARS

Vinegar must have an acidity of 4 to 6 percent for pickling purposes. (The strength of vinegar is usually shown on the label.) Wine vinegars do not do well for pickling because they will develop a mother, a gathering of yeast and other bacterial organisms, during fermentation. Cider vinegar will give a fuller, more richly flavored pickle but will also add some color to the pickle. If a lighter color product is desired, as with pickled pears or onions, white distilled vinegar should be used. Cider vinegar imparts a mellower taste and white vinegar a sharper taste, but both serve equally well for pickling.

Use the exact proportions of vinegar called for in your recipe; the vinegar is important to the keeping quality of the pickle. If the syrup or brine tastes too sharp, do not decrease the amount of the vinegar, but instead add more sweetener until the taste is right.

WHAT KIND OF JARS?

Use only jars that are specifically designed for home canning, such as mason or Ball jars. Most canning jars are sold with two-piece lids—a round metal screw band and a removable flat metal lid that has a rubber-type sealing compound around the outer edge. The screw band can be reused if it is cleaned well and does not rust. To ensure a tight seal, do not reuse the flat metal lids.

HOW TO STERILIZE JARS

Before every use, thoroughly wash empty jars and lids in hot water and detergent and rinse well. To sterilize empty jars just before filling, put them right side up in a stockpot. Fill the pot and jars with water to 1 inch above the tops of the jars. Boil for 10 to 15 minutes. Turn off the heat and keep the jars in the hot water until ready to use. Using tongs, take out one at a time as needed and remove water.

To sterilize screw bands, place them in a small saucepan. Add enough water to cover and bring to a simmer (not a rolling boil) over medium heat. Keep the bands hot until ready to use. Keep any flat metal lids at room temperature.

WHAT IS HEADSPACE AND HOW MUCH IS ENOUGH?

Headspace is the amount of air space between the top of the food or liquid put into a jar and the inside of the jar lid. For a strong seal, fill each jar to the proper headspace level. In general, allow:

- 1/4-inch of headspace for jams, jellies, juices, pickles, and relishes
- 1/2-inch of headspace for acidic foods such as tomatoes and fruit
- 1 inch of headspace for low-acid foods such as meats and most vegetables (if tomatoes are mixed with meats or other vegetables, consider the mixture low-acid)

IS PROCESSING NECESSARY?

Yes, pickles and relishes need to be processed. This heat treatment will destroy organisms that might cause spoilage and inactivate the enzymes that could affect flavor, color, and texture during storage. Process products for the length of time specified in the recipe. If unsure about the length of time, process the jars for at least 10 minutes.

PROCESSING: THE BOILING WATER BATH METHOD

In this procedure, jars of food are completely covered with boiling water and heated for a specific amount of time. Use this method to safely can tomatoes, fruit, jams, jellies, and pickles. Start counting the processing time when the water starts to boil.

PROCESSING: THE PRESSURE CANNING METHOD

In this procedure, jars of food are set in 2 to 3 inches of water in a pressure canner and cooked at a high temperature for a specific amount of time. (Follow the directions provided by the manufacturer of your pressure canner.) Use this method to safely can many foods with a low acidic content and a pH of 4.6 and higher, including meat, seafood, poultry, dairy products, and vegetables.



HOW LONG WILL PROCESSED FOOD LAST?

Food that is processed correctly and stored properly should be safe for up to 18 months. Once the food has been opened and put into the refrigerator, treat it as you would any other fresh food.

Place any jars that do not seal properly in the refrigerator and eat within 2 months.

PICKLE PROBLEMS

What went wrong? Peruse this list for possible explanations for inadequate pickling results.

Soft or slippery pickles: too little salt or acid in brine; scum in brining process not removed regularly; cucumbers not covered with brine; too warm a storage temperature; insufficient processing; blossom ends not removed from cucumbers.

Hollow pickles: poorly developed cucumbers; cucumbers left too long between harvest and pickling; improper brine strength.

Shriveled pickles: allowing too much time between gathering and pickling; pickling solution too sweet or too strong in vinegar; brine too salty at beginning of curing; overcooking or overprocessing of pickle.

Dark pickles: use of ground spices or too much spice; use of iodized salt; minerals in water, especially iron; use of iron utensils; overcooking.

Poorly colored or faded pickles: poor-quality cucumbers; sunburned or overmature fruit.

PICKLED VEGETABLES

SPICY BREAD AND BUTTER PICKLES

Bread and Butter Pickles got their name from Omar and Cara Fanning in the 1920s. The Fannings made a living by growing vegetables, mainly cucumbers. During a particularly poor growing season, Mr. Fanning decided to use the meager cucumbers he harvested to make an old family recipe for sweet and sour pickle chips. Mrs. Fanning was able to trade these pickles for things she needed at the local grocer, including bread and butter.

5 pounds cucumbers, sliced
8 small onions, shredded
2 green peppers, shredded
1/2 cup pickling salt
5 cups white vinegar
5 cups sugar
2 whole cloves
2 tablespoons mustard seed
1-1/2 teaspoons turmeric
1 teaspoon celery seed

Mix cucumbers, onions, peppers, and salt in a bowl. Cover with ice cubes and let stand for 3 hours. Drain. Bring vinegar, sugar, cloves, mustard seeds, turmeric, and celery seeds to a boil, then immediately remove from heat. Pack vegetables into sterilized jars, leaving 1/4-inch of headspace. Pour the hot liquid over vegetables until covered. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 4 to 5 quarts.



DILL PICKLES

4 pounds small cucumbers
16 cloves garlic, peeled and blanched
8 fresh sprigs of dill
24 black peppercorns for each jar
2 quarts white vinegar
1/2 cup pickling salt

Soak freshly picked cucumbers in a bowl of ice water overnight. Remove and dry cucumbers, then pack into 8 sterilized jars. Into each jar add 2 cloves garlic, 1 sprig dill, and 4 peppercorns. Bring 2 quarts of water to a boil. Add vinegar and salt and boil for 5 minutes. Pour hot liquid over cucumbers, leaving 1/4-inch of head-space. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 8 pints.

GROW THE BEST: CUCUMBERS

Wondering what variety of cucumbers to grow to make pickles? Find some suggestions on our [cucumber](#) page.

SWEET REFRIGERATOR PICKLES

“Refrigerator” pickles need no processing. They can be eaten right away, but the flavor is better after about a week

6 to 8 cucumbers, sliced
2 bell peppers, sliced
3 hot peppers, sliced
2 onions, sliced
1 tablespoon pickling salt
2 cups apple-cider vinegar
2 cups sugar
2 teaspoons celery seed
2 teaspoons mustard seed



Place cucumbers, peppers, and onions in a large bowl. Sprinkle with salt and let set for 1 hour. Drain. Stir together the vinegar, sugar, celery seeds, and mustard seeds until sugar is dissolved. Pour over cucumbers. Store in a covered glass or plastic container in the refrigerator.

Makes about 4 quarts.

SWEET AND SOUR WAX BEANS

“Wax” beans are yellow snap or string beans. They are similar in taste to green beans. Serve this nearly forgotten delicacy with pork instead of applesauce.

2 pounds wax beans, cut diagonally into 1-inch pieces
salt, to taste
1 cup white vinegar
1/2 cup sugar
1 teaspoon celery seed
1 teaspoon dried summer savory or 1 tablespoon chopped fresh summer savory
pinch of ground ginger
small bay leaves

Cover beans with water, add salt to taste, and cook until just barely tender. Drain the liquid into another pot, then add to it the vinegar, sugar, celery seeds, summer savory, and ginger. Add more water if needed so that there will be enough liquid to fill the jars. Bring liquid to a boil, add beans, and return to a boil. Pack 4 sterilized jars with vegetables and hot liquid, leaving 1/4-inch of headspace. Add a bay leaf to each jar. Seal and process for 5 minutes; start counting the processing time when the water starts to boil.

Makes about 4 pints.

DILLY BEANS

This pickle name refers to the herb in this recipe: dill.

2 pounds whole green beans, trimmed
1 teaspoon cayenne pepper
4 cloves garlic, blanched
4 heads dill
2-1/2 cups white vinegar
1/4 cup pickling salt

Pack beans lengthwise into 4 sterilized jars, leaving 1/4-inch of headspace. To each jar, add 1/4 teaspoon cayenne, 1 garlic clove, and 1 head dill. Bring vinegar, salt, and 2-1/2 cups of water to a boil. Pour hot liquid over the beans, leaving 1/2-inch of headspace. Seal and process for 5 minutes; start counting the processing time when the water starts to boil.

Makes 4 pints.

GROW THE BEST: BEANS

If you don't know beans about beans, we can help. Check out our [beans](#) page.

PICKLED BEETS

4 beets
2 cups white vinegar
2 cups sugar
1 whole clove
1 cinnamon stick (1-inch)

Cook beets until tender, remove skins, and slice lengthwise. In a separate pan, bring vinegar, sugar, clove, and cinnamon stick to a boil. Place beets in a jar or bowl and cover with hot liquid. The beets will be ready to eat in 3 days. Keep refrigerated.



CARROT PICKLES

4 to 6 carrots, peeled and sliced
1 cup white vinegar
1/2 cup sugar
1/2 tablespoon mixed pickling spice

Pack carrots into a pint jar. Bring vinegar, sugar, pickling spice, and 1/4 cup of water to a boil in a glass or enamel saucepan for 10 minutes. Pour hot liquid over the carrots, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 1 pint.

GROW THE BEST: CARROTS

Having trouble growing carrots? It might be your soil. Find out more on our [carrots](#) page.

PICKLED ONIONS

Store these pickled onions for at least 2 weeks before sampling them.

milk (for boiling)
water (for boiling)
2 quarts small white onions, peeled
2 quarts white vinegar
12 whole cloves
1/2 tablespoon pickling salt
1 teaspoon alum
1/2 teaspoon mace

Boil onions for 10 minutes in equal amounts of milk and water. Put vinegar in a glass dish or porcelain pan. Add cloves, salt, alum, and mace. Scald (heat to almost boiling) well. Drain onions and pack into sterilized jars. Pour hot liquid over onions, leaving 1/4-inch of headspace. Seal and process for 5 minutes; start counting the processing time when the water starts to boil.

Makes 4 pints.

PICKLED PEPPERS

2-1/2 cups white vinegar
1/2 cup sugar
6 red bell peppers, sliced
6 green bell peppers, sliced
6 yellow bell peppers, sliced
2 teaspoons pickling salt
2 teaspoons mustard seed
2 teaspoons whole allspice

Bring vinegar, sugar, and 2-1/2 cups of water to a boil. Add peppers and heat through. Remove peppers from liquid with a slotted spoon and pack into sterilized jars. To each jar, add 1/2 teaspoon salt, 1/2 teaspoon mustard seeds, and 1/2 teaspoon whole allspice. Pour hot liquid over peppers, leaving 1/4-inch of headspace. Seal and process for 5 minutes; start counting the processing time when the water starts to boil.

Makes 4 pints.

GROW THE BEST: PEPPERS

Did you know that red and yellow bell peppers are simply green bell peppers that were left to mature on the plant? Learn more on our [bell peppers](#) page.

GREEN TOMATO PICKLES

This is a perfect way to save end-of-season tomatoes.

5 pounds green tomatoes
1/2 cup pickling salt
6 onions, sliced
3 red bell peppers
1/2 cup sugar
1/2 tablespoon ground allspice
1/2 tablespoon ground cinnamon
1/2 tablespoon ground mustard
1/2 teaspoon ground cloves
apple-cider vinegar

Slice tomatoes, sprinkle with the salt, and leave overnight. In the morning, drain off the liquid. Combine tomatoes, onions, peppers, sugar, and spices in a large pot. Cover with cider vinegar and bring to a boil. Cook until tender. Pour into sterilized jars, leaving 1/2-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 3 quarts.

GROW THE BEST: TOMATOES

Are you growing determinate or indeterminate tomatoes? Find more information about both types on our [tomato tips](#) page.

MUSTARD PICKLES

This garden variety tastes great and looks beautiful in clear glass jars.

2 cups pickling salt
1 quart sliced cucumbers
2 quarts sliced green tomatoes
1 quart small button onions
1 head cauliflower, broken into small pieces
4 green bell peppers, sliced
4 red bell peppers, sliced
1 bunch celery, finely chopped
1-1/2 cups brown sugar
1/2 cup all-purpose flour
4 tablespoons ground mustard
1 teaspoon turmeric
2 quarts white vinegar
2 sticks cinnamon
several whole cloves, to taste

Make a brine by combining 4 quarts of water with the salt. Bring to a boil, add the vegetables, then remove from heat. Let sit overnight. Heat vegetables again in brine, then drain. Mix brown sugar, flour, mustard, and turmeric with enough cold water to make a smooth paste. Heat vinegar, add flour mixture, and cook, stirring often, until smooth. Add vegetables, cinnamon, and cloves. Allow to scald (heat to almost boiling) thoroughly. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 6 quarts.

ZUCCHINI PICKLES

Never say “No!” to zucchini—pickle it!

2 quarts thinly sliced, unpeeled zucchini
2 onions, thinly sliced
1/4 cup pickling salt
2 cups white vinegar
2 cups sugar
2 teaspoons mustard seed
1 teaspoon celery seed
1 teaspoon turmeric

Combine zucchini and onions, sprinkle with the salt, cover with cold water, and let stand for 2 hours. Drain, rinse with fresh water, then drain again. Bring vinegar, sugar, mustard seeds, celery seeds, and turmeric to a boil and cook for 2 minutes. Add vegetables, remove from heat, and let stand for 2 hours. Bring back to a boil and cook for 5 minutes more. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 4 pints.

GROW THE BEST: ZUCCHINI

What is the main difference between summer squash and winter squash? Find out on our [zucchini](#) page.

DILL CROCK

The old general store’s pickle barrel finds a home version in the dill crock, a savory brine in a large stoneware or earthenware crock that turns common garden vegetables into tangy, soul-satisfying pickles. The crock can work right in the kitchen from July through September.

Stoneware crocks range in size from as small as 1 quart to as large as 20 gallons. The 5-gallon size does not take up much space and is not only adequate for pickling but also not too heavy to move when full. In some areas, crocks may be hard to come by; practical substitutes, although not as traditional, are large glass crocks, wide-mouth gallon jugs, and enameled preserving kettles. Here’s how to make your own dill crock.

Make a brine in the crock using the proportions of 1 gallon water, 1 gallon apple-cider vinegar, and 1 cup pickling salt. If you like their flavor, toss in a few garlic cloves. Pack in clean, fresh vegetables alternately with fresh dill weed, using heads, stems, and leaves. Whole tiny fingerling cucumbers and larger ones cut into chunks will swim deliciously in the brine, as will any other firm-flesh vegetables, such as onions, peppers, and string beans. Try tossing in raw baby carrots, young peas in the pod, and cauliflower florets. Since the crock is an ongoing process, you will have pickled vegetables in varying stages, from the mild, barely flavored ones to the zesty, full-flavor ones. Let your taste judge when they are ready. A few grape leaves or a sprig of cherry leaves added to the brine will help to give a firmer pickle.

Since this is a long-brining process, be sure to check the crock each day and skim off any scum on the surface. To keep the vegetables below the brine, weigh down a dinner plate that covers the brine surface with a water-filled jar or freshly scrubbed rocks.

If you would like to preserve the last pickles left at the end of the garden season, let them work in the crock 2 to 3 weeks, then remove them from the brine and pack them into hot, sterilized jars. Strain and heat the brine. Fill the jars, leaving 1/2-inch of headspace, seal, and process for 10 minutes.

PICKLED FRUIT

SWEET PICKLED PEACHES

Let the peaches stand for a few weeks before eating.

8 to 10 small, firm, ripe peaches
whole cloves
2 cups white vinegar
2 cups sugar
2 cinnamon sticks (3-inch)

Scald the peaches, place in an ice-water bath, and remove skins. Leave whole (do not stone) and stick each with 3 cloves. Combine vinegar, sugar, 6 cloves, cinnamon sticks, and 1 cup of water in an enamel pot and bring to a boil. Cover and boil for 5 minutes. Add peaches, a few at a time, and continue boiling until peaches are soft. Spoon peaches into sterilized jars and pour hot liquid over peaches, leaving 1/2-inch of headspace. Seal and process for 20 minutes; start counting the processing time when the water starts to boil.

Makes about 3 pints.

SWEET PICKLED PEARS

1 pint apple-cider vinegar
4-1/2 cups brown sugar
4 cinnamon sticks (4-inch)
whole cloves
4 quarts pears, peeled, halved, and seeded

Combine vinegar, brown sugar, and cinnamon sticks in an enamel pot and bring to a boil. Boil for 20 minutes. Stick 2 cloves into each pear half and cook pears in the liquid until soft. Spoon pears into sterilized jars. Strain the liquid and pour it over pears, leaving 1/2-inch of headspace. Seal and process for 20 minutes; start counting the processing time when the water starts to boil.

Makes about 4 quarts.

GROW THE BEST: PEARS

Growing pears is as easy as (if not easier than) growing apples. Learn how on our [pear](#) page.

WATERMELON PICKLES

If you've never had pickled watermelon, you've got to try this. It's proof that you can indeed eat the whole thing.

rind from half of a large watermelon
6 cups sugar
1 pint apple-cider vinegar
1 tablespoon whole cloves
1 tablespoon whole allspice
1 cinnamon stick, broken

Slice watermelon rind into 1-inch strips and peel off the green skin. Cut rind into 1-inch chunks. Cover with cold water and boil for 20 minutes. Drain. In a pot, combine sugar and vinegar. Tie cloves, allspice, and cinnamon stick in a cheesecloth bag and add to sugar and vinegar. Bring mixture to a boil and pour over watermelon rind. Cover and allow to stand overnight.

Drain rind, but reserve liquid and spices and bring them to a boil again; pour over rind and let stand overnight a second time.

Boil rind and liquid together until rind is transparent and liquid is the consistency of honey. Place rind in sterilized jars and pour hot liquid over rind, leaving 1/2-inch of headspace. Seal and process for 5 minutes; start counting the processing time when the water starts to boil.

Makes about 5 pints.

GROW THE BEST: WATERMELON

Find out how to tell if a watermelon is ripe by going to our [watermelon](#) page.

RELISHES

APPLE PEPPER RELISH

3 tart apples, peeled and cored
3 sweet onions
2 red bell peppers
1/3 cup lemon juice
1 tablespoon grated lemon zest
1 cup sugar
1 teaspoon pickling salt

Use a food processor or grinder to shred the apples, onions, and peppers, then put into a pot. Add lemon juice and zest and bring to a boil. Add sugar and salt and bring back to a boil, stirring occasionally, for 20 minutes. Pour into a sterilized jar, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 1 pint.

WHAT'S THE APPLE OF YOUR PIE?

Some apples are better than others for cooking and baking. Find out which varieties are best on our [apple baking](#) page.

BEET RELISH

4 pounds beets, cooked and peeled
4 onions
3 green bell peppers, seeded
1 tablespoon whole cloves
1-1/2 cups white vinegar
1-1/2 cups sugar
1 tablespoon pickling salt

Use a food processor or grinder to shred the beets, onions, and peppers. Tie cloves in a cheesecloth bag. In a pot, combine vinegar, sugar, salt, spice bag, and 1/4 cup of water. Bring to a boil and reduce heat. Add vegetables, cover, and simmer for 20 minutes, stirring several times. Remove cloves, then pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil. *Makes 6 pints.*

GROW THE BEST: BEETS

Beets come in a variety of colors from red to yellow to white. Find out more on our [beets](#) page.

CABBAGE RELISH

2 cups white vinegar
3/4 cup sugar
1/4 cup grated horseradish
1-1/2 teaspoons pickling salt
1/4 teaspoon freshly ground black pepper
2 cups chopped cooked carrots
2 cups chopped raw cabbage

Bring vinegar, sugar, horseradish, salt, and pepper to a boil and cook for 5 minutes. Reduce heat and add carrots and cabbage. Simmer for 5 minutes. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 3 half-pint jars.

GROW THE BEST: CABBAGES

Cabbages can be a challenge to grow due to pests and diseases. Find disease-resistant varieties on our [cabbage](#) page.

CALICO RELISH

Pale red, green, and white veggies make this condiment attractive as well as tasty.

2 cups chopped celery (stalks and leaves)
1/2 cup chopped onion
1 red bell pepper, seeded and finely chopped
1 green bell pepper, seeded and finely chopped
1 cup white vinegar
1/4 cup sugar
1/2 teaspoon pickling salt
1/2 teaspoon ground mustard

Cook celery and onions in boiling water until tender. Drain and add peppers, vinegar, sugar, salt, and mustard. Simmer for 10 to 15 minutes. Pour into sterilized jars and keep in the refrigerator for immediate use.

Makes 2 pints.

GROW THE BEST: CELERY

If celery does not get enough water, the stalks will be dry and small. Learn more helpful tips on our [celery](#) page.

CORN RELISH

- 1 dozen ears sweet corn
- 2 onions, chopped
- 2 green bell peppers, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 1 cup chopped cabbage
- 2 cups white vinegar
- 1 cup sugar
- 2 tablespoons pickling salt
- 1-1/2 tablespoons ground mustard
- 1/4 teaspoon freshly ground black pepper

Cut the corn from the cobs but do not scrape the ears. Combine corn, onions, peppers, and cabbage in a pot. Add vinegar, sugar, salt, mustard, and pepper and cook slowly for 1 hour, stirring often. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 5 half-pint jars.

GROW THE BEST: CORN

In dry conditions, be sure to keep corn well watered because of its shallow roots. Find more information on our [corn](#) page.

HOT DOG RELISH

This is yummy on hamburgers, too!

- 6 green tomatoes
- 6 green bell peppers, seeded
- 2 onions, peeled
- 1/2 head cabbage, cored
- 1/4 cup pickling salt
- 3 cups white vinegar
- 3 cups sugar
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 1 teaspoon turmeric
- 3 red bell peppers, seeded and finely chopped

Use a food processor or grinder to shred the tomatoes, green bell peppers, onions, and cabbage. Add salt and let stand overnight. Rinse and drain well. Bring vinegar, sugar, mustard seeds, celery seeds, turmeric, and 1 cup of water to a boil for 5 minutes. Add tomato mixture and red bell peppers and simmer for 10 minutes. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 5 pints.

SWEET ONION RELISH

A little sweet suits almost any occasion.

2 cups chopped sweet onions
1/2 green bell pepper, seeded and diced
3 tablespoons diced pimiento
1/2 cup white vinegar
1/4 cup sugar
2 teaspoons caraway seed
1/2 teaspoon pickling salt

Combine onions, peppers, and pimiento and set aside. Bring vinegar, sugar, caraway seeds, salt, and 1/4 cup of water to a boil and simmer for 5 minutes. Pour over onion mixture and refrigerate for several hours before serving.

Makes about 2-1/2 cups.

GROW THE BEST: ONIONS

To grow bigger onion bulbs, fertilize with nitrogen every few weeks. Find more tips on our [onions](#) page.

HOT PEPPER RELISH

12 hot red peppers, seeded
12 hot green peppers, seeded
12 yellow onions
2 cups apple-cider vinegar
2 cups sugar
3 tablespoons pickling salt

Use a food processor or grinder to shred peppers and onions. Pour boiling water over vegetables to cover and let stand for 5 minutes. Drain and set aside. Bring vinegar, sugar, and salt to a boil. Add hot liquid to vegetables and boil for 5 minutes. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 6 pints.

ZUCCHINI RELISH

10 cups zucchini, peeled and chopped
4 stalks celery, chopped
4 large onions, chopped
1 red bell pepper, seeded and chopped
1/2 cup pickling salt
3 cups white vinegar
3-1/4 cups sugar
2-1/2 teaspoons celery seed
2-1/2 teaspoons mustard seed
2 teaspoons turmeric
2 tablespoons cornstarch dissolved in 1/2 cup vinegar

Combine zucchini, celery, onions, peppers, and salt in an enamel pan and let stand overnight. Drain and rinse well. Bring vinegar, sugar, celery seeds, mustard seeds, and turmeric to a boil. Add vegetables and remove from heat. Let stand for 2 hours. Return to the heat and bring to a boil. Add cornstarch dissolved in vinegar and simmer for 15 minutes. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 20 minutes; start counting the processing time when the water starts to boil.

Makes 15 half-pints.

CHUTNEYS

WHAT IS CHUTNEY?

Chutneys are the preserves of the condiment world—chopped fruit and vegetables combined with raisins and spices in a thick, sweet-sour syrup. Rich brown chutney goes well with a whole range of meats and vegetables as well as with traditional curries and rice. If not processed, chutney will keep for a week in the refrigerator.

CRANBERRY CHUTNEY

Serve in addition to or instead of cranberry sauce at Thanksgiving.

4 cups cranberries
2 cups sugar
1/2 teaspoon pickling salt
1/4 teaspoon baking powder
1 cup seedless raisins
1 cup thick orange peel, slivered

Combine cranberries, sugar, salt, baking powder, and 1 cup of water in a pot and stir to mix. Cover tightly and boil slowly for 15 minutes. Remove from heat and cool with the cover still on the pot. Stir raisins into 1 cup of hot water and boil for 5 minutes, until plump. Drain and cool. Boil orange peel in 1 cup of hot water for 5 minutes, then drain and cool. Combine cranberry mixture, raisins, and orange peel, mixing carefully so that berries are not crushed. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 3 pints.

PEACH CHUTNEY

1/2 cup chopped onion
1/2 pound seedless raisins
1 small clove garlic
4 pounds peaches, peeled, pitted, and chopped
1 quart white vinegar
1-1/2 pounds (about 3-3/8 cups) brown sugar
2/3 cup chopped crystallized ginger
2 tablespoons chili powder
2 tablespoons mustard seed
1 tablespoon pickling salt

Use a food processor or grinder to shred onions, raisins, and garlic, then transfer them to a pot. Add peaches, vinegar, brown sugar, ginger, chili powder, mustard seeds, and salt. Stirring occasionally to prevent scorching, boil mixture slowly for an hour or more, or until chutney is a rich brown color and rather thick. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes about 3 pints.

GROW THE BEST: PEACHES

The trick to growing peaches is to choose a type that fits your specific climate. Find out what type will grow best in your garden on our [peach](#) page.

TOMATO APPLE CHUTNEY

2-1/2 quarts ripe tomatoes, peeled, cored, and chopped

1 quart apples, peeled, cored, and chopped

3 cups brown sugar

3 cups white vinegar

2 cups chopped cucumber

1-1/2 cups chopped onion

1-1/2 cups seeded and chopped red bell pepper

1 cup seedless raisins

1 hot red pepper

1 clove garlic, minced

1 tablespoon ground ginger

1 teaspoon ground cinnamon

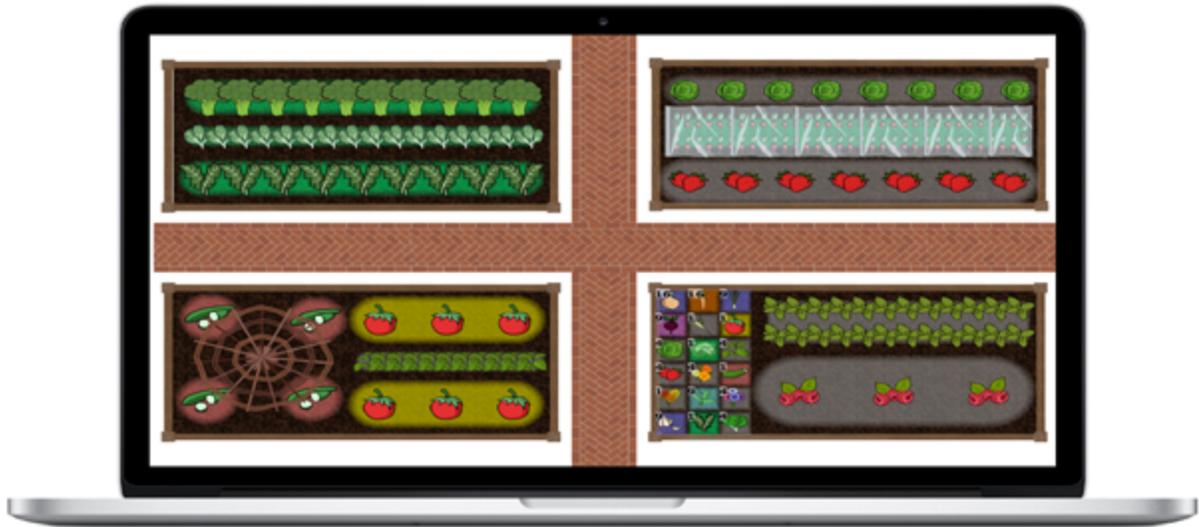
1 teaspoon pickling salt

Combine all ingredients in a pot and cook slowly until thick, about 2 hours, stirring occasionally to prevent scorching. Pour into sterilized jars, leaving 1/4-inch of headspace. Seal and process for 10 minutes; start counting the processing time when the water starts to boil.

Makes 3 pints.

GROW THE BEST WITH THE OLD FARMER'S ALMANAC GARDEN PLANNER

PLAN THIS...



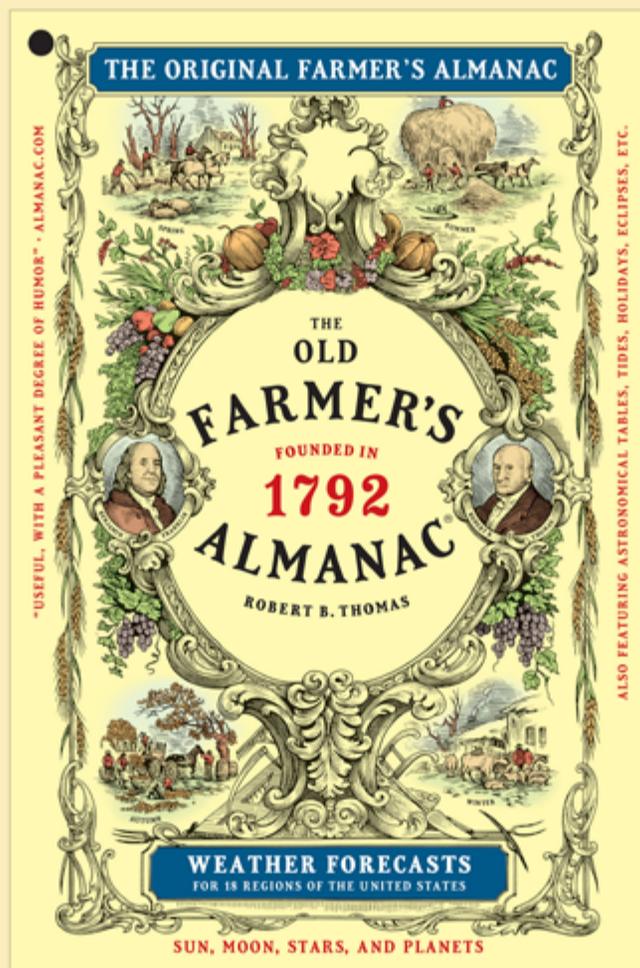
GROW THIS...



To ensure the best results when pickling or canning, begin with the best advice in the garden. The Almanac Garden Planner, with seasonal advice for your zip or postal code, helps with every step, from seed-starting to harvest.

[Try it free for 7 days.](#)

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