

Quick Sweet Pickles - strips or slices

8 pounds of 3- to 4-inch pickling cucumbers

1/3 cup canning or pickling salt

4½ cups sugar

3½ cups vinegar (5 percent)

2 teaspoons celery seed

1 tablespoon whole allspice

2 tablespoons mustard seed

Yield: About 7 to 9 pints

age 4 to 5 weeks before eating

Preparation:

Wash cucumbers. Cut 1/16-inch slices off blossom ends and discard, but leave ¼ inch of stem attached. Slice or cut in strips. Place in bowl and

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sprinkle with 1/3 cup salt. Cover with 2 inches of crushed or cubed ice. Refrigerate three to four hours. Add more ice as needed. Drain well.

Combine sugar, vinegar, celery seed, allspice and mustard seed in 6-quart kettle. Heat to boiling.

Hot pack: Add drained cucumbers and heat until just hot. Fill sterile jars, leaving ½-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process pints or quarts in a boiling water bath for 5 minutes or use the low temperature pasteurization treatment.

Raw pack: Fill jars, leaving ½-inch headspace. Add hot pickling syrup, leaving ½-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a boiling water bath for 10 minutes for pints or 15 minutes for quarts.