



No-Sugar Added Sweet Cucumber Pickle Slices

3½ pounds of pickling cucumbers
boiling water to cover sliced cucumbers
4 cups cider vinegar (5%)
3 cups Splenda®
1 tablespoon canning salt
1 cup water
1 tablespoon mustard seed
1 tablespoon whole allspice
1 tablespoon celery seed
4 one-inch cinnamon sticks

Yield: About 4 or 5 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash cucumbers. Slice 1/16th-inch off the blossom ends and discard. Slice cucumbers into ¼-inch thick slices. Pour boiling water over the cucumber slices and let stand 5 to 10 minutes. Drain off the hot water and pour cold water over the cucumbers. Let cold water run continuously over the cucumber slices, or change water frequently until cucumbers are cooled. Drain slices well.
3. Mix vinegar, 1 cup water, Splenda® and all spices in a 10-quart Dutch oven or stockpot. Bring to a boil. Add drained cucumber slices carefully to the boiling liquid. Return to a boil.
4. Place one cinnamon stick in each jar, if desired. With a slotted spoon, fill hot pickle slices into clean, hot pint jars, leaving ½-inch headspace. Cover with boiling hot pickling brine, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.

- continued -

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. August 2003.

This material is based upon work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture, under Agreement No. 00-51110-9762.

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

Table 1. Recommended process time for **No-Sugar Added Sweet Cucumber Pickle Slices** 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
Hot	Pints	10 min	15 min	20 min

Trade and brand names are used only for information. The Cooperative Extension Service, University of Georgia College of Agricultural & Environmental Sciences and College of Family & Consumer Sciences, and the U.S. Department of Agriculture do not guarantee nor warrant published standards on any product mentioned; neither does the use of a trade or brand name imply approval of any product to the exclusion of others which may also be suitable.

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. August 2003.

This material is based upon work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture, under Agreement No. 00-51110-9762.