

Food Preservation

Tips



Pickling

- Always use up-to-date pickle recipes for safety and quality.
- Only use vinegar with 5% acidity. Never dilute vinegar in a recipe. If it's too sour, add sugar.
- Pick vegetables early in the morning, or refrigerate to crisp vegetables before making pickles.
- Remove the blossom end from cucumbers. They can make the pickles soft.
- Process all pickles in a boiling water canner per recipe instructions.
- For fermented pickles, be sure the pickles taste sour before processing.
- Remove screw bands from jars before storing.
- Never taste questionable foods.

You can find current and complete home food preservation information from the experts at WSU Extension!



Questions? Contact WSU Extension for more information:



Explore food preservation resources by scanning the QR code or visiting the Consumer Food Safety website: extension.wsu.edu/foodsafety/food-processing

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