

“Red Hots” Pickles (Mock Apple Rings)

2 gallons cucumbers, **overly large sized**, slice in circles and core.

Cover with 2 c. slaked lime (this can be found at the grocery store in the canning isle & comes in a sack for canning) in 8 ½ quarts of water.

Let set 24 hrs. drain and wash, stirring every now & then to get the mixture of lime over all the cucumbers.

Soak in cold water (I like to use ice cubes for really cold water) 3 1/2 to 4 hrs, drain, simmer cucumbers in 1 c. vinegar, 2 oz red food color, 1 T. alum in water to cover for 2 hrs. drain and discard liquid.

Bring to a boil 2 c. vinegar, 2 c. water, 1 T. salt, 10 c. sugar, 2 pkg “Red Hots” candies, 2 to 8 sticks of cinnamon as desired, add cucumbers, set over night.

Drain and reheat 3 times, 12 hrs. apart. On 3rd time pack & seal in canning jars.

Process at 5 lbs of pressure for 10 minutes.

Chill to serve.



Omit red and use green color for green mock apple rings, omit red hots also.

Use very large & thick fleshed cucumbers, even those that are nearly ripe, as only the meaty part is used, not the seedy area.

Slice 1/3 to ½ inches thick or as desired.

To core the cucumbers I use a “melon baller” as it is easier for me to do.

P.S. I have processed the canning jars in the “hot bath” method as well. I wash the jars in the hottest water that I can stand to put my hands in....rinse the jars after washing in the hottest water....I let the cleaned jars sit in the hot rinse water until I'm ready to use them. I usually fill 2 jars at a time. I let the jars drain on a clean towel for a minute. I also have the canning seal tops in a pan on the stove in simmering boiling water...yes, these are hot too so be careful not to burn yourself. As I place the canning sealer tops in the pan I stagger them so it is easier to pick up with a fork....do not hit the rubber seal to injure it otherwise it will not seal correctly. This is definitely hot work. Fill the canning jars with simmering hot red cucumbers, add a cinnamon stick to each jar, clean top of rim of jar off so it is entirely clean....I use a clean kitchen towel (**if the rim is NOT clean then there will NOT be the SEAL that you want!**) place hot cap on jar then the top ring, tightening the ring over the cap seal as tight as you can. Place jars in a hot bath & bring to a boil & continue for 12 minutes. Take out of bath & place on a thick towel to cool. As the jars cool you will hear them “pop” the seal. If you have ever canned you will know what I mean!

Enjoy!!! Deanna Schaaf, Paola, KS