



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmf@ucanr.edu • Visit us on Facebook and Twitter!

Sweet Pumpkin or Butternut Squash Pickles

Makes about 6 pint jars

- 2 cinnamon sticks
- 12 whole allspice
- 10 whole cloves
- 1 lemon
- 6 cups granulated sugar
- 4 cups white vinegar
- 24 cups seeded peeled pie pumpkin or butternut squash (3/4 inch cubes)

Place cinnamon sticks, allspice, and cloves in a small cheesecloth square of cloth or a tea ball.

Zest lemon into a large saucepan that you will use to cook the pickles. Remove lemon segments from membrane, discarding the membrane and coarsely chop the remaining pulp. Add this and any juice from the remaining lemon membrane to the saucepan. set aside. Discard membrane.

Add sugar, vinegar, and the spice bag to the lemon zest, pulp, and juice in the saucepan. Bring to a boil over medium-high heat, stirring occasionally. Cover, reduce heat, and boil gently for about 10 minutes.

Add pumpkin cubes, return to a boil, and cook for 3 minutes (till heated through). Discard spice bag.

Pack hot pumpkin into hot jars with a generous 1/2 inch of headspace. Ladle hot syrup into jar to cover pumpkin. Remove air bubbles, if necessary. Add more syrup, if needed, to maintain 1/2 inch headspace. Wipe jar rim, center lid on jar, and screw band on until resistance is met, then tighten to fingertip-tight.

Process pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 20 minutes, 1001-6000 ft. = 25 minutes, above 6000 ft. = 30 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: Ball Complete Book of Home Preserving

UC ANR is an equal opportunity provider and employer

Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502]