



# PICKLING CUCUMBER

Pickling cucumbers are not a single variety of cucumber instead they are a classification of cucumbers that are suited well for pickling to make pickles. Pickling is the process of preserving food using a solution of vinegar, water, salt, sugar, and pickling spice. Pickling cucumber varieties include Gherkin, Cornichon, Kirby cucumber, County Fair 83 and the Pickle Bush cucumber.

Pickling cucumber varieties can be distinguished from other cucumbers by their size, coloring, and texture. The size of pickling cucumbers is usually smaller than other cucumber varieties. Generally, they have a thin paler lime green skin with light colored vertical stripes with rough knobs throughout the surface. The flesh of pickling cucumbers is crispy and crunchy that snaps upon bending or biting. Pickling cucumbers can be eaten fresh and their flavor can range from mild and bland to acidic and bitter.