



Zucchini Pickles

Use up your zucchini bounty with this zucchini pickle recipe.

The whole family will enjoy this treat -- all year! (Check out these pickling tips.)

Ingredients 7 cups sliced zucchini (about 2 pounds) 2 cups halved and sliced onions 1/4 cup pickling or kosher salt 2 cups white vinegar 1 1/2 cups sugar 1 tsp. celery seed 1 tsp. turmeric 2 tsp. mustard seed 1/2 cup pickling lime

Preparation

Place vegetables in a large, stainless-steel pot. Add pickling lime, salt and enough water to cover. Let stand 2 hours; drain well. In a 2-quart saucepan, combine remaining ingredients and bring to a boil over medium-high heat.

Pour over vegetables; let stand 2 hours. Then return pot to heat and bring entire mixture to a boil. Boil for 5 minutes; remove from stove and ladle into hot, sterilized jars. Seal jars and process in a hot-water bath: 10 minutes for pints, 15 minutes for quarts.

This recipe makes about 3 quarts of pickles.

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