Zucchini, Italian Style

Makes eight pints

Ingredients

- 6 lbs zucchini
- 6 cups peeled and diced fresh tomatoes
- 1 1/2 cups finely chopped onion
- 2 tsp oregano
- 1/2 tsp basil
- 1 Tbsp salt
- Boiling water, if more liquid is needed

Instructions

1. Scrub zucchini, cut off stem end, and slice thinly crosswise.
2. Combine zucchini with remaining ingredients in a large kettle.
3. Bring to a boil. Cover and steam over low heat 3 to 5 minutes.
4. Spoon into clean hot pint jars, leaving 1/2 inch head space.
5. Add boiling water if more liquid is needed.
6. Work out air bubbles.
7. Process pints 30 minutes at 10 pounds pressure.

Serving Suggestions

1. Mash one garlic clove. Sauté in two tablespoons butter or margarine until tender.
2. Stir in one pint Zucchini, Italian Style.
3. Boil gently 10 minutes.

Editor's Notes

- **Food safety note:** This recipe uses pressure canning (10 pounds pressure, 30 minutes for pints), which is the correct method for low-acid vegetables such as zucchini and tomato-vegetable mixtures. Modern USDA guidelines should be consulted before canning, as recommended processing times and pressures may have been updated since this card was written. Altitude adjustments to pressure may also be required.
- **Food safety note:** The serving suggestion instructs boiling the canned product for 10 minutes before serving, which was a common older precaution for home-canned low-acid vegetables.

Zucchini, Italian Style

Six pounds Zucchini
Six cups peeled and diced, fresh tomatoes
one and one-half cups finely chopped onion
two teaspoons oregano
one-half teaspoon basil
one Tablespoon salt

Scrub Zucchini, cut off stem end and slice thinly crosswise. Combine Zucchini with remaining ingredients in a large kettle. Bring to a boil. Cover and steam over low heat 3 to 5 minutes.

Spoon into clean hot pint jars, leaving ½ inch head space. Add boiling water, if

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more liquid is needed. Work out air bubbles. Process pints 30 minutes at 10 pounds pressure. Makes eight pints.

Serving suggestions

Mash one garlic clove. Sauté in two tablespoons butter or margarine until tender. Stir in one pint Zucchini Italian Style. Boil gently 10 minutes,

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