Zucchini Bread and Butter Pickles

Ingredients

- 1 large onion, sliced 1/8-inch thick
- 6 cups small zucchini, sliced 1/8-inch thick
- 1/4 cup salt
- 2 cups cider vinegar
- 1 cup sugar
- 1 tsp turmeric
- 1 tsp mustard seed
- 1 tsp celery seed

Instructions

1. Slice onion 1/8-inch thick. Place the onions and zucchini in a large bowl.
2. Salt thoroughly; cover and allow to soak overnight.
3. Combine vinegar, sugar, turmeric, mustard seed, and celery seed and bring to a rolling boil.
4. Add zucchini and onions to pickling solution. Bring to a boil; reduce heat and simmer 15 minutes.
5. Pack pickles into hot sterilized pint jars. Fill to within 1/2-inch of top with pickling solution. Seal.
6. Yields 3 pints.

ZUCCHINI BREAD AND BUTTER PICKLES

1 large onion, sliced
6 cups small zucchini, sliced ⅛-inch thick
¼ cup salt
2 cups cider vinegar
1 cup sugar
1 teaspoon turmeric
1 teaspoon mustard
1 teaspoon celery seed

Slice onion ⅛-inck thick. Place the onions and zucchini in a large bowl. Salt thoroughly; cover and allow to soak overnight.

Combine vinegar, sugar, turmeric, mustard seed and celery seed and bring to a rolling boil. Add zucchini and onions to pickling solution. Bring to a boil; reduce heat and simmer 15 minutes. Pack pickles into hot sterilized pint jars. Fill to within ½-inch of top with pickling solution. Seal. Yields 3 pints.

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