# Squash Pickles

## Ingredients

- 2 gal. sliced squash
- 3 large onions, sliced
- 1 cup salt
- 6 cups vinegar
- 6 cups sugar
- 3 Tbsp celery seed
- 3 Tbsp mustard seed
- 3 Tbsp ginger
- 3 Tbsp turmeric

## Instructions

1. Add the salt to ice water. Pour over the sliced squash and onions to cover. Let stand for 2 hours.
2. Bring all the spices, sugar, and vinegar to a boil.
3. Drain the squash and onions. Pour the hot mixture over them and return to a boil.
4. Boil for 2 minutes.
5. Let stand in the hot mixture for 3 minutes.
6. Using a fork, lift the squash into jars.
7. Pour the hot mixture over the squash.

# Squash pickles

2 gal. sliced - squash
3 large onions - sliced
1 c. salt
6 c. vinegar
6 c. sugar
3 T. tbsp. celery seed
3 T tbsp. mustard seed
3 T tbsp. ginger
3 T tbsp. turmeric

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Add salt in ice water. Cover squash & onions. Let stand for 2 hrs. Bring all spices, sugar & vinegar to a boil. Drain squash, onions. Pour in mixture & return to a boil. Boil 2 minutes. Let stand in hot mixture for 3 minutes. Take fork & put squash in jars. Pour mixture over squash.

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