Pickled Squash and Cucumbers

Ingredients

- 8 cups thin sliced squash
- 2 cups small onions, sliced
- 1/2 cup salt
- 3 cups sugar
- 2 cups vinegar
- 2 tsp mustard seed
- 2 tsp celery seed

Instructions

1. Slice the squash and onions. Add the salt, cover with water, and let stand 1 hour.
2. Drain.
3. Combine the sugar, vinegar, mustard seed, and celery seed. Bring to a boil.
4. Add the vegetables and bring to the boiling point.

Editor's Notes

- **Canning/storage** - the card ends at bringing the vegetables to the boiling point. It gives no instructions for jarring, sealing, processing, or storage. Follow current tested canning guidelines if preserving this recipe.

Pickled squash + Cucumbers

8 cups thin sliced squash
2 cups small onions sliced
½ cup salt
3 cups sugar
2 cups vinegar
2 t mustard seed
2 t. celery seed

Slice squash, onions add salt cover with water let stand one hour. Drain, combine sugar,

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vinegar, mustard seed, celery seed - bring to boil add vegetables & bring to boiling point.

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