

## Bread & Butter Zucchini

*Yield: about 8 to 9 pints*

16 cups fresh zucchini, sliced  
4 cups onions, thinly sliced  
1/2 cup canning or pickling salt  
4 cups white vinegar (5%)  
2 cups sugar  
4 tablespoons mustard seed  
2 tablespoons celery seed  
2 teaspoons ground turmeric

1. Cover zucchini and onion slices with 1 inch of water and salt. Let stand 2 hours and drain thoroughly.
2. Wash and rinse canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
3. Combine vinegar, sugar, and spices. Bring to a boil and add zucchini and onions. Simmer 5 minutes.
4. Fill jars with mixture and pickling solution, leaving 1/2-inch head-space. Remove air bubbles and adjust headspace if necessary. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes between 0-1,000 feet, 15 minutes between 1,001-6,000 feet, 20 minutes above 6,000 feet.

*Source: "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015*