

Zucchini: Preserve It



Zucchini Pickles

Yield: about 8 pints

5 pounds medium zucchini cut into 1/4 inch thick slices
2 pounds mild white onions, thinly sliced
1/4 cup salt
Ice water
4 cups cider vinegar (5%)
2 cups sugar
2 tablespoons mustard seeds
1 tablespoon each: celery seeds and ground turmeric
2 teaspoons ground ginger
3 cloves garlic, minced

1. Place zucchini, onions, and salt in a large kettle; cover with ice water and let stand for 1 to 2 hours.
2. Drain, rinse well and drain again.
3. In large kettle mix vinegar, sugar, mustard seeds, celery seeds, turmeric, ginger, and garlic. Bring to a boil over high heat, stirring to dissolve sugar. Boil for 2 to 3 minutes.
4. Stir in zucchini mixture, return to a boil and boil for 2 more minutes.
5. Pack hot mixture into hot pint jars, leaving 1/2-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 10 minutes at 0- 1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Pickles, Relishes and Chutneys, UC Publication #4080