

Zucchini: Preserve It



Zucchini-Pineapple

Yield: about 4 to 5 pints

2 quarts cubed or shredded zucchini
23 ounce canned unsweetened pineapple juice
3/4 cups bottled lemon juice
1-1/2 cups sugar

1. Peel zucchini and either cut into 1/2-inch cubes or shred.
2. Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes.
3. Fill jars with hot mixture and cooking liquid, leaving 1/2-inch head-space. Remove air bubbles adjusting headspace if necessary by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

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