



# Preserving Zucchini

*Ways to preserve zucchini at the end of the season.*

## Where to Start?

Start by gathering a reputable recipe:

- Dehydrating
- Canning

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## Dehydration Process

**Step 1:** Place Slices onto Dehydrator Trays

**Step 2:** Load Trays into the Dehydrator

**Step 3:** Set the Dehydrator Temperature and Time 7-11 hours

### Tips

*Only use produce that is in peak condition. Discard produce that is bruised, moldy, etc .*

*Be sure to leave space between zucchini slices for good air flow during the dehydration process.*

## Preparations

**Step 1: Clean and disinfect workspaces Preparations.**

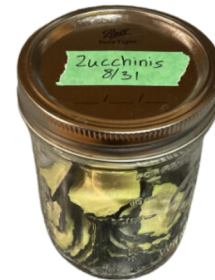
**Step 2: Gather materials and supplies:**

- Fresh Zucchini
- Cutting Board
- Sharp Knife
- Dehydrator
- Jar and Lid
- Clean Apron
- Hand Towels

**Step 3: Preparing the Zucchini.**

Inspect and Wash Zucchini under cool water.

Cut Zucchini into ¼” Slices



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## Wrapping it up

- **Step 1:** Test Zucchini for Adequate Dehydration
- **Step 2:** Package the Dehydrated Zucchini. Be sure to label your jar with the product

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**“Our Recommendation.”** *There are no safe, tested recommendations for pressure canning plain zucchini and other summer squash.*

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## Zucchini-Pineapple

### Ingredients

4 qts cubed or shredded zucchini  
 46 oz canned unsweetened pineapple juice  
 1½ cups bottled lemon juice  
 3 cups sugar

Process time:
15 minutes (under 1000 FT)
20 minutes (1000-6000FT)
25 minutes (Over 6000 FT)

Table of process times for Boiling water and Atmospheric Steam Canner



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**Step 1:** Wash, peel, de-seed, and cut zucchini ½-inch cubes (or shred).

**Step 2:** In a large saucepan, add all ingredients and bring to a boil.

**Step 3:** Simmer 20 minutes.

**Step 4:** Fill jars with hot with ½-inch headspace

**Step 5:** Wipe jar rim, add lids and ring

**Step 6:** Process 15 minutes in canner

**Step 7:** Turn off heat and wait 5 Minutes (boiling water) or 3 Minutes (Atmospheric steam canner)

**Step 8:** Remove from canner and test in 24 hours.

**Step 9:** Clean & Label  
 Clean and remove rings

Label your jar with the product name, processing date, and process type & time.

## Resources:

The primary presentation resource is the “Fundamentals of Consumer Food Safety and Preservation Master Handbook”(ISBN 978-2-62711-021-1)

### Dehydrating Zucchini

Excalibur America’s Best Dehydrator. “Digital 5 & 9 Tray Dehydrator Manual – 3548/3948.” [www.excaliburdehydrator.com](http://www.excaliburdehydrator.com). page 5

Cooperative Extension, University of Georgia. *So Easy to Preserve*. “Drying Vegetables.” *So Easy to Preserve*, 2020. page 348, 351

National Center for Home Food Preservation. “FAQs/Canning.” *National Center for Home Food Preservation*, 2024. <https://nchfp.uga.edu/faqs/canning-vegetables/category/faq-canning>

### Zucchini- Pineapple Recipe

Cooperative Extension, University of Georgia. *So Easy to Preserve*. “zucchini-pineapple .” *So Easy to Preserve*, 2020. page 52

Or

“Complete Guide to Home Canning,” *Agriculture Information Bulletin No. 539, USDA, revised 2015.* <https://nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/zucchini-pineapple/>