



Zucchini-Pineapple

Yield: About 4 to 5 pints

Ingredients

- 2 quarts zucchini, peeled & shredded or cut into ½-inch cubes
- 23 oz canned unsweetened pineapple juice
- ¾ cups bottled lemon juice
- 1 ½ cups sugar

Directions

1. Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer for 20 minutes.
2. Fill jars with hot mixture and cooking liquid, leaving ½-inch headspace.
3. Place lids and process pint or half pint jars in either a boiling water or steam canner for 15 minutes up to 1000', for 20 minutes between 1,001-6000', and 25 minutes above 6,000'.