
Pickled Squash

Home Cookin - Junior League of Wichita Falls, TX - 1976

8 cups sliced squash
2 cups sliced onions
1 tablespoon salt
1 3/4 cups sugar
1 cup cider vinegar
1/2 cup chopped sweet green pepper
1/2 teaspoon celery seed
1/2 teaspoon mustard seed

Sprinkle salt over the squash and onions. Let stand for one hour.

In a large saucepan, combine the sugar, vinegar, green pepper, celery seed and mustard seed. Bring to a boil. When boiling, pour the mixture over the squash and onions. Return the mixture to the pan. Bring to a boil.

Pack into jars and seal.

Yield: 4 pints

Condiments, Sauces

Per Serving (excluding unknown items): 1488 Calories; 1g Fat (0.7% calories from fat); 3g Protein; 385g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 6410mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable; 0 Fat; 24 1/2 Other Carbohydrates.