
Zucchini Pickles II

Susan Court - Pewaukee, WI

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Preparation Time: 25 minutes

Process Time: 15 minutes

2 pounds fresh zucchini, cut into 1/4-inch slices

2 small onions, sliced

1/4 cup canning salt

3 cups white vinegar

2 cups sugar

2 teaspoons mustard seed

1 teaspoon celery seed

1 teaspoon turmeric

In a large bowl, combine the zucchini and onions. Sprinkle with canning salt and cover with cold water. Let stand for two hours. Rinse and drain.

In a large saucepan, bring the vinegar, sugar, mustard seed, celery seed and turmeric to a boil. Pour over the zucchini and onions. Cover and let stand for two hours.

Transfer the mixture to a large saucepan. Bring to a boil. Reduce the heat and simmer for 5 minutes. Carefully ladle the hot mixture into four hot half-pint jars, leaving 1/2 inch of headspace. Remove air bubbles and adjust the headspace if necessary, by adding the hot mixture.

Wipe the rims. Center the lids on the jars. Screw on the bands until fingertip tight.

Place the jars in a canner with simmering water, ensuring that they are completely covered with water. Bring to a boil.

Process for 15 minutes. Remove the jars and cool.

(NOTE: The processing time listed is for altitudes of 1,000 feet or less. For altitudes up to 3,000 feet, add 5 minutes; 6,000 feet, add 10 minutes; 8,000 feet, add 15 minutes; 10,000 feet, add 20 minutes.)

Yield: 4 half-pints

Condiments, Sauces

Per Serving (excluding unknown items): 1749 Calories; 1g Fat (0.5% calories from fat); 3g Protein; 463g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 22mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable; 0 Fat; 29 1/2 Other Carbohydrates.