

Zucchini Pickles

Carol Andrews

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 pounds zucchini, sliced
very thin
2 small onions, sliced very
thin
1/4 cup salt
2 cups white vinegar
2 cups sugar
1 teaspoon celery seed
1 teaspoon turmeric
2 teaspoons mustard seed*

In a saucepan, cover the zucchini and onions with water and salt. Let stand for two hours. Drain thoroughly.

In a saucepan, bring the vinegar, sugar, celery seed, turmeric and mustard seed to a boil. Pour over the vegetables. Let stand for one or two hours.

Bring the mixture to a boil for 5 minutes.

Pack the hot mixture in hot jars and seal.

Process in a hot water bath for 5 minutes.

Per Serving (excluding unknown items): 1871 Calories; 4g Fat (2.0% calories from fat); 15g Protein; 477g Carbohydrate; 16g Dietary Fiber; 0mg Cholesterol; 25626mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 7 1/2 Vegetable; 1/2 Fat; 28 1/2 Other Carbohydrates.