



Master Food Preservers of Humboldt & Del Norte Counties Recipe

from *So Easy to Preserve, Cooperative Extension The University of Georgia*

Bread-and-Butter Zucchini Pickles

Yield: About 8 to 9 pints

Ingredients

- 16 cups fresh zucchini, sliced
- 4 cups onions, thinly sliced
- ½ cup canning or pickling salt
- 4 cups white vinegar (5%)
- 2 cups sugar
- 4 tbsp. mustard seed
- 2 tbsp. celery seed
- 2 tsp. ground turmeric

Instructions

1. Cover zucchini and onion slices with 1 inch of water and salt. Let stand 2 hours and drain thoroughly.
2. Combine vinegar, sugar, and spices. Bring to a boil and add zucchini and onions.
3. Simmer 5 minutes and fill jars with mixture and pickling solution, leaving 1/2-inch headspace.
4. Adjust lids and process according to the recommendations in Table 1 or use low-temperature pasteurization treatment. For more information see "Low-Temperature Pasteurization Treatment,"

Table 1. Recommended process time for Bread and Butter Zucchini Pickles in a boiling-water canner.

Style of pack:	Jar size:	Process time at altitudes of:
hot	pints or quarts	0-1,000 ft. = 10 min. 1,001-6,000 ft. = 15 min. above 6,000 ft. = 20 min.

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

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