



Bread and Butter Zucchini Pickles

Yield: 8 to 9-pint jars

- 16 cups sliced zucchini squash (or other summer squash or cucumbers)
 - 4 cups thinly sliced onions (about 1 ½ pounds medium onions)
 - ½ cup pickling or canning salt
 - 4 cups white vinegar 5% Acidity
 - 2 cups sugar
 - 2 teaspoons ground turmeric
 - 2 Tablespoons celery seed
 - 4 Tablespoons mustard seed
1. Slice zucchini into rounds, ¼ thick. Slice onions into ¼-inch slices.
 2. Place sliced vegetables in a large flat, glass or plastic container. Cover sliced vegetables with 1-inch of water and the salt. Let stand for 2 hours. Add ice cubes over the top, if desired.
 3. Drain thoroughly after the 2 hours. Rinse vegetables in cool water if you desire a less salty product.
 4. Bring spices, sugar and vinegar to a boil in a non-aluminum saucepan.
 5. Add the sliced vegetables to the spice/vinegar mixture.
 6. Bring the mixture to a boil. Simmer for 5 minutes
 7. Pack pickles into clean pint-size canning jars. Remove bubbles. Wipe rims and place on prepared sealing lids and ring bands. Treat canning lids according to manufacturer’s instructions.
 8. Place jars in a boiling water canner. Fill with enough water to cover the top of the jars by 1-2 inches. Bring the water to a boil. After the water begins to boil, process pints or quarts for 10 minutes. (see chart below for higher altitude times) After processing time elapses, turn off the heat. Remove canner lid and let jars sit in hot water for an additional 5 minutes.
 9. Remove jars from the canner, place on cooling rack or cloth. Let sit undisturbed for 12- 24 hours.
 10. Wipe jars clean including under the ring band. Label. Store in a cool, dry location.

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Recommended process time for Pickled Bread-and-Butter Zucchini in a boiling-water canner

Style of Pack	Jar Size	Process Time at Altitudes of		
		0–1,000 ft	1,001–6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	10 min	15	20

Source of approved recipe: USDA's Complete Guide to Home Canning--2015, Guide 6, page 26.