

ZUCCHINI

Zucchini Refrigerator Pickles



INGREDIENTS

- 3 C. thinly sliced zucchini
- 1 tsp. salt
- 1 medium onion, thinly sliced
- 1 tsp. mustard seed
- 1/2 C. thinly sliced red pepper (bell or cherry)
- 1/2 tsp. celery seed
- 1 C. sugar
- 1/4 tsp. turmeric
- 3/4 C. white vinegar

DIRECTIONS

These zucchini pickles may be made two ways: Combine all ingredients in a microwave bowl. Microwave 5 minutes; stirring halfway through. Pack into a clean, sterilized jar and refrigerate.

OR

Stove top: Bring pickling ingredients to a boil. Add the vegetables and bring back to a boil. Boil 5 minutes. Continue as above.

RECIPE SOURCE

*Friend of the Farm,
Marilynn Lewis*