

## **Bread-and-Butter Zucchini**

**Active Time:** 45 Minutes

**Cook Time:** 5 Minutes

**Total Time:** 4 Hours 30 Minutes

**Makes:** 6-8 pints

### **INGREDIENTS**

6 pounds medium-size zucchini

1½ cups sliced onions (we use Vidalia)

2 large garlic cloves

1/3 cup salt

2 quarts ice, crushed or cubes (about two trays)

4 cups sugar

1½ teaspoons turmeric

1½ teaspoons celery seed

2 tablespoons mustard seed

3 cups white vinegar

### **DIRECTIONS**

Wash and drain zucchini. Slice ¼-inch thick, discarding ends. Add onions and garlic. Add salt and mix thoroughly; cover with crushed ice or ice cubes; let stand 3 hours. Drain thoroughly; remove garlic cloves.

Combine sugar, spices and vinegar; heat just to boiling. Add drained zucchini and onion slices and heat 5 minutes. Pack hot pickles loosely into clean, hot pint jars to ½ inch of top. Seal and process in a boiling water bath for 5 minutes.