

# Zucchini Pickle

6-8 small zucchinis  
 $\frac{3}{4}$  cup sugar  
1 medium onion  
 $\frac{1}{4}$  cup salt  
1  $\frac{1}{4}$  cup white vinegar  
1 teaspoon turmeric  
 $\frac{1}{2}$  teaspoon dry mustard  
1 teaspoon celery seeds  
1 teaspoon mustard seeds



- Wash and thinly slice unpeeled zucchinis
- Cut onion in half lengthwise, cut in half lengthwise again and again if need be
- Onion will break apart with petals
- Put zucchinis and onion into a bowl
- Add salt and let stand for 1 hour
- Rinse salt off and drain.
- Mix remaining ingredients and bring to boil
- Pour over zucchinis and onion
- Let mixture stand for 1 hour
- Bring mixture to boil and cook for 3 minutes
- Pack into sterilized jars

Jennifer and Geoff say the pickles will keep for several months in the fridge.

They reckon it's delicious with cheese in a sandwich or with cold meats