

Squash Pickles By Nancy Blaesing O'Neal on Saturday, August 9, 2014 at 10:05pm

Yield: 4 to 6 half-pint jars.

3lbs summer squash ,
1 med. onion
1 and third cup sugar,
1 teaspoon salt,
1 teaspoon dry mustard,
half teaspoon turmeric (for color only),
half teaspoon ginger,
2 cups water,
1 cup vinegar.

Combine squash and onions, set aside. combine remaining ingredients in a large sauce pot. Bring to a boil and add squash and onions; boil 10 minutes. pack hot vegetables and liquid into hot jars, leaving 1/4 inch head space. remove air bubbles, wipe jar rims. Adjust two-piece caps. Process 10 minutes in a boiling water canner.