

Zucchini - Onion slices By Billie-Jo Dennis Girardin on Thursday, August 1, 2013 at 8:45pm

4 1/2 cups of white vinegar (5-6% acidity)

2 cups white sugar

1/4 cups canning or pickling salt

1 tablespoon mustard seed

2 teaspoons celery seed

2 teaspoons ground tumeric

14 cups of 1/4" slices of zucchini (about 3 and 1/2 pounds)

3 cups of thinly sliced onion (4-5 med)

Prepare pint jars and follow procedures to sterilize jars. Heat vinegar, sugar, canning salt, mustard seed, celery seed and tumeric to boiling in 5 quart dutch oven or kettle. remove from heat. Stir in zucchini and onions.

Let stand 1 hour stirring occasionally. Heat to boiling; reduce heat. Simmer, uncovered 3 minutes.

Immediately ladle into hot jars. Fill to within 1/4" of the tops of jars; seal. process in boiling water bath 10 minutes. Yield 5 Pints