



Zucchini Pickles (Sweet)

This recipe is from the [Ball Blue Book Of Canning And Preserving Recipes](#)

2 lb. zucchini, sliced (about 8 small)
1/3 lb. onion, quartered and sliced (about 1 small)
1 Tbsp olive oil
1/4 cup canning salt
2 cups sugar
2 tsp mustard seed
1 tsp celery salt
1 tsp turmeric
3 cups vinegar

Combine zucchini and onion; sprinkle with salt; add cold water to cover. Let stand 2 hours. Drain; rinse and drain thoroughly. Combine remaining ingredients; bring to a boil. Pour vinegar mixture over zucchini and onion. Let stand 2 hours. Bring all ingredients to a boil; reduce heat and simmer 5 minutes. Pack hot vegetables and liquid into hot jars, leaving 1/4 inch headspace. Remove air bubbles. Adjust two-piece caps. Process 15 minutes in a boiling water canner. Makes about 4 half-pints.