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## Zucchini Pickles (Sweet)

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

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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.

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