

## Sweet & Sour Zucchini Pickles

### Ingredients

- 11 cups thinky sliced zucchini (about 3 pounds)
- 1 large onion, halved and thinly sliced
- 1/3 cup canning salt
- 4.5 cups white vinegar
- 3 cups sugar
- 1 tablespoon mustard seed
- 1.5 teaspoons ground turmeric



### Instructions

1. Place zucchini and onion in a large nonreactive bowl. Sprinkle with salt and toss to coat. Add water to cover; let stand at room temperature 2 hours. Drain; rinse and drain thoroughly.
2. In a 6-qt. stockpot, combine remaining ingredients. Bring to a boil, stirring to dissolve sugar. Reduce heat; simmer 5 minutes to allow flavors to blend. Add zucchini mixture; return to a boil, stirring occasionally. Reduce heat; simmer, uncovered, 4-5 minutes or until heated through.
3. Carefully ladle hot mixture into six hot 1-pint jars, leaving 1/2-in. headspace. Remove air bubbles and, if necessary, adjust headspace by adding hot pickling liquid. Wipe rims. Center lids on jars; screw on bands until fingertip tight.
4. Place jars into canner with simmering water, ensuring that they are completely covered with water. Bring to a boil; process for 10 minutes. Remove jars and cool.

### Nutrition Information

1/4 cup: 12 calories, 0 fat (0 saturated fat), 0 cholesterol, 87mg sodium, 3g carbohydrate (2g sugars, 0 fiber), 0 protein.

Recipe from Taste of Home

[Sweet and Sour Zucchini Pickles Recipe: How to Make It \(tasteofhome.com\)](https://www.tasteofhome.com/recipes/sweet-and-sour-zucchini-pickles)



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