

Zucchini-and-Squash Pickles



Hands-on Time	Total Time	Yield
1 Hour	2 Hours 40 Mins	Makes 1 qt.

WHITNEY MILLER November 2013
SOUTHERN LIVING

Ribbons of zucchini and squash make up these colorful Zucchini-and-Squash Pickles. These pickles are as beautiful as they are delicious.

Ingredients

2 medium zucchini (about 12 oz.)

2 medium-size yellow squash (about 12 oz.)

1 red onion, halved and cut into 1/8-inch-thick slices

Parchment paper

2 1/2 tablespoons kosher salt

1/2 cup apple cider vinegar

1/2 cup rice vinegar

3/4 cup sugar

1 teaspoon celery seeds

1 teaspoon mustard seeds

1/4 teaspoon dry mustard

How to Make It

Step 1 Cut zucchini and yellow squash lengthwise into 1/8-inch-thick slices, using a mandoline or sharp knife. Spread zucchini, yellow squash, and onion in a single layer on 2 parchment paper-lined baking sheets. Sprinkle with salt. Let stand 1 hour. Transfer to a colander, rinse, and drain. Place in a widemouthed 1-qt. jar, filling to 1/2 inch from top.

Step 2 Bring vinegars to a boil in a medium saucepan over medium heat. Add sugar; cook, stirring constantly, 3 to 5 minutes or until dissolved. Stir in next 3 ingredients. Bring to a boil, immediately remove from heat, and pour over vegetables. Cool 1 hour. Cover and chill 3 days before serving. Refrigerate up to 2 months.