

Zucchini Pickles

Cut the zucchini into a size and shape that suits how you would like to eat them, rounds for on a biccie and cheese or long lengths for a sandwich. You could use cucumbers for this recipe too

Ingredients to Pickle

- 1 kg zucchini, thinly sliced
- 2 small onions or 5 spring onions, sliced
- ¼ cup salt

Method

1. Combine all ingredients and cover with water.
2. Stand for 2 hours.
3. Drain the zucchini and onions and rinse 2-3 times to ensure pickles aren't too salty. Taste to check saltiness.

Pickling Ingredients:

- 2 cups white vinegar
- 1 cup white sugar
- 2 tsp mustard seeds
- 1 tsp turmeric

Method

1. Combine the pickling ingredients and heat until just boiling. Do not continue to boil as the sugar will crystallise.
2. Pack the zucchinis and onions into hot sterilized jars, pour hot vinegar solution over them. The zucchinis will shrink a little when the vinegar is added. Seal.
3. Stand for 6 weeks before eating.

