

Sweet and Spicy Zucchini Pickles

makes 8 cups (4 pints)

adapted from Mom (who found the recipe in [Martha Stewart Living](#))

- 2 pounds zucchini
- 1 medium onion (8 ounce)
- 2 heaping tablespoons coarse salt
- 2 cups ice cubes
- 1 1/2 cup apple cider vinegar
- 1 1/2 cup white vinegar
- 2 cups sugar
- 1 teaspoon whole mustard seed
- 3/4 teaspoon whole black peppercorns
- 1/4 teaspoon ground tumeric
- 1/4 teaspoon crushed red pepper

Sterilize the jars for your pickles by submerging them in boiling water for 10 minutes.

Slice zucchini 1/8 inch thick. (I like to use my mandoline for this to make it uniform, but a knife will work as well.) Halve the onions and slice thinly as well. Place zucchini in a large bowl. Toss with 1 1/2 tablespoons of salt and 1 1/2 cups of ice. In a separate bowl, toss onion with the remaining salt and then again with the remaining ice. Refrigerate for 3 hours.

Separately drain zucchini and onion. Rinse and drain again.

Bring the rest of the ingredients to a boil. Add the onion and return to a boil. Add the zucchini and remove from heat.

Ladle zucchini and onions into hot, sterile jars. Bring liquid to a boil again and fill the jars leaving 1/2 inch headspace. Top with a new lid and band. Process in a hot water bath for 10 minutes for half-pint jars and 15 minutes for pints. See [Home Canning Basics](#) for more information about the canning process.

*You may also store these pickles in the refrigerator if you choose not to process them.