Sweet Turmeric and Mustard Zucchini Pickles

Ingredients

2 lbs Zucchini or Summer Squash (I slice my zucchini or Summer squash and onions with my Cuisinart)

½ lbs onions

¼ cup salt

2 cups cider vinegar

1 ½ cups sugar, or 1 cup sugar ½ cup honey

1 teaspoon celery seeds

1 ½ teaspoons turmeric

1 teaspoon mustard

2 teaspoons mustard seeds

Makes about 3 qts, I usually use the wide mouth pint jars, and double the recipe

Directions:

1. Place sliced zucchini and onions into a large bowl, cover with water, and stir in salt until dissolved. Let the vegetables soak in the salted water for at least 2 hours.
2. Near the end of the soak time get your jars sterilizing in boiling water. I use a large 20 qt pan to sterilize the jars and use as a water bath for the pickles. Boil for at least 5 minutes.
3. Bring sugar (or other sweetener), vinegar, celery seed, turmeric, mustard, and mustard seeds to a boil in a 8 quart pan.
4. Drain the zucchini and onions and then add them to the pickling mixture and bring to a boil for 3 minutes.
5. After the jars are sterilized and the veggies are ready, carefully take the jars out of the boiling water with a jar lifter and have an oven mitt on to protect your hands. Once all the jars are out of the water toss in rings and tops. I use a propane burner to boil the water bath, so I turn it down but leave it on while I fill the jars.
6. Now pack the zucchini and onions into the hot, sterilized jars, filling the jars to within 1/4 inch of the top with pickling liquid. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Get the lids and rims out of the water with the jar lifter and a magnetic lid wand, with the oven mitt on your hand again. Top with lids (make sure they are seated on the rim correctly and screw on rings. Hand tighten them then back the rim off a little. You need to leave it loose enough for air to come out when the jar is boiling, but not to loose so that everything comes out.
7. Lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil, cover the pot, and process for 5 minutes if using pint jars or 10 minutes if using quart jars.
8. Remove the jars from the water bath and place onto a heat resistance surface, several inches apart, until cool. You should hear the lids “Pop” once they have cooled enough to create a vacuum. You can press the top of each lid with a finger, to ensure that the seal is tight (lid does not move up or down at all). Store in a cool, dark area, and wait at least 24 hours before eating.

Adapted from http://allrecipes.com/recipe/228678/zucchini-pickles/