

Pickled Squash

Recipe from
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8 cups Yellow Squash, thinly sliced

2 cups Onions, thinly sliced

2 Red Bell Peppers, thinly sliced

2 Green Bell Peppers, thinly sliced

2 cups White Vinegar

Salt to taste

3 cups Sugar

1 Tablespoon Celery Seeds

1 Tablespoon Mustard Seed

Directions:

Combine the sliced vegetables in a bowl, salt to taste. Let stand for 1 hour, drain the juice from the vegetables.

Heat vinegar to boiling point; add 3 cups of sugar, 1 tablespoon Celery seed, 1 tablespoon Mustard seed and let boil, again.

Pour over squash and bring to a boil. Place vegetables in hot sterile jars.

Process 15 minutes in Boiling Water Canner, Let cool for 12 to 24 hours before storing jars.

Yield: 5 ½ pints.