



Pickled Squash

TIME: 30 MIN + CHILLING
MAKES 4 CUPS

Adapted from: So-Sweet Squash
Pickles Recipe: How to Make It
(tasteofhome.com)



INGREDIENTS

- 3 small yellow summer squash, thinly sliced
- 1 large sweet red pepper, cut into 1/4-inch strips
- 1 medium onion, chopped
- 1 tablespoon salt
- 1 cup sugar
- 3/4 cup white vinegar
- 3/4 teaspoon mustard seed
- 3/4 teaspoon celery seed
- 1/4 teaspoon ground mustard

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PROCEDURE

1. Place squash, pepper and onion in a colander over a plate; sprinkle with salt and toss. Let stand 1 hour to drain.
2. In a large saucepan, combine remaining ingredients; bring to a boil, stirring to dissolve sugar. Add vegetables; return to a boil. Remove from heat; cool completely.
3. Transfer to a storage container with a cover; refrigerate, covered, at least 4 days before serving. May be stored in refrigerator up to 3 weeks.



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