



## ZUCCHINI PICKLES

MAKES 1 PINT

*When you're out of ideas with summer squash and zucchini—pickle them. Make these refreshing pickles and use them to top hot dogs and hamburgers. Good enough to eat fresh out of the jar.*

- 2–3 medium zucchini, thinly sliced
- 2 shallots (or 1 small onion), thinly sliced
- 1 Tbsp. fine sea salt
- ½ cup apple cider vinegar
- ½ cup hot water (not boiling)
- 3 Tbsp. sugar
- 1 bay leaf
- 4 garlic cloves, thinly sliced
- 1 small fresh chili pepper, very thinly sliced
- ¼ cup fresh dill
- 2 tsp. yellow mustard seeds
- ¼ tsp. whole peppercorns

Toss zucchini, onions, and salt together in a strainer and place over a bowl to catch liquid. Refrigerate for 2 hours (toss after 1 hour to separate slices and redistribute salt) to release excess liquid from vegetables. Meanwhile, in a mixing bowl combine vinegar, hot water, sugar, and bay leaf and stir until sugar has dissolved. Set aside.

When vegetables are ready, gently squeeze out any remaining liquid by hand and pack them into a pint jar. Discard the salt water. Add garlic, chili pepper, dill, mustard seeds, and peppercorns on top of the vegetables. Pour vinegar over everything and seal the jar. Refrigerate several hours or overnight. Keep refrigerated for up to 2 weeks.

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