

Zucchini Pickles

Warning: You will want to make several batches, because you will probably eat the first batch and run out. These are really good.

- 1 pound zucchini, about 4 medium, sliced 1 / 8 inch rounds
- 1 small onion, sliced thin
- 6 cloves garlic, lightly smashed
- 6 -8 chili peppers, sliced

Brine:

- 2 1 / 2 cups cider vinegar
- 1 cup raw sugar
- 2 tsp. salt
- 2 tsp. mustard seeds (crushed)
- 1 tsp dry mustard
- 1 tsp. turmeric
- 2 tsp. dill

Make the brine. Combine cider vinegar, sugar, salt, crushed mustard seeds, dry mustard and turmeric in a saucepan. Bring to a boil, reduce to simmer and cook for about 3 minutes. Remove from heat and let it cool until it is warm. Add the dill.

Pack the zucchini, onion, garlic and chili peppers in jars. Pack the veggies tightly. Add the brine. Refrigerate for at least a day. These are best after at least a week.