



## Bread & Butter Zucchini Pickles (2 kg batch)

Equipment	Ingredients
<ul style="list-style-type: none"><li>• Sharp knife</li><li>• Chopping board</li><li>• Large mixing bowl</li><li>• Colander or sieve</li><li>• Large saucepan or stockpot</li><li>• Measuring cups</li><li>• Measuring spoons</li><li>• Wooden spoon</li><li>• Ladle or spoon (for filling jars)</li><li>• Sterilised jars with lids</li></ul>	<p><b>Zucchini mixture</b></p> <ul style="list-style-type: none"><li>• 2 kg zucchini, sliced</li><li>• 1½ onions, sliced (or 1 large + 1 small)</li><li>• 4 tbsp sea salt</li></ul> <p><b>Brine</b></p> <ul style="list-style-type: none"><li>• 3½ cups white sugar</li><li>• 3½ cups white vinegar</li><li>• 1 cup water</li><li>• 2 tbsp yellow mustard seeds</li><li>• 2 tsp celery seeds</li><li>• ¼ tsp ground cloves</li><li>• 1 tsp turmeric</li><li>• 2 tsp black peppercorns</li><li>• 4 cloves garlic, sliced</li></ul>

### Method

1. Cut thin slices of zucchini and onion.
2. Mix zucchini, onion and salt thoroughly in a large bowl.
3. Brine for **2 hours**, then rinse and drain well.
4. Combine all brine ingredients in a large saucepan and bring to the boil.
5. Boil for **2 minutes**, stirring until sugar dissolves.
6. Add drained zucchini and onion.
7. Heat until small bubbles appear around the edge of the pot (do not fully boil).
8. Cool slightly, then transfer to sterilised jars.
9. Refrigerate or preserve if storing long-term.