

# Pickled zucchinis

**Preparation time** 45 minutes

**Difficulty** medium

## Ingredients

3000 g zucchinis  
500 g onions  
2 cloves of garlic  
4 EL salt  
4 Tasse cane sugar  
3 Tasse herb vinegar  
2 TL celery salt  
4 TL mustard seeds  
4 TL turmeric



## Preparation

Wash zucchinis, remove seeds and cut into long sticks. Chop garlic and onions and place in a large bowl with the vegetable sticks. Mix salt, sugar, herb vinegar, celery salt, mustard seeds and turmeric and pour over the zucchinis. Cover up and let soak overnight. Fill the mix (including the pickle brine) into jars the next day. Place jars in a pot of hot water (90 °C) for 20 minutes to can them.

Recipe inspired by Irmela Erckenbrecht.