

Sliced Dill Zucchini Pickles

1 quart vinegar
2 cups sugar
2 cups pickling Salt
2 teaspoons celery seeds
2 teaspoons Dill seeds
1 teaspoon ground mustard
4 quarts sliced unpeeled Zucchini
1 quart sliced onions

Slice up veggies and put them in a big bowl or non-reactive pot. Bring sugar, salt, vinegar, and spices to a boil. Pour liquid over veggies and let it sit for about an hour. Pack in hot sterilized jars and process in hot water bath for 5 minutes.