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Brandon Crossroads

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Zucchini Bread & Butter Pickles

Makes about 1 quart

These zucchini quick pickles or “zwickles” are a crunchy, sweet, and tangy delight! The key to success for this recipe is using a handheld mandoline for consistently thin slices of zucchini. The brine is punctuated with colorful spices, turmeric and mustard powder, that give the pickles a warm hue and satisfying flavor!

Ingredients:

2 firm zucchini,
sliced 1/8” thick with a mandoline
1/2 white onion,
sliced paper-thin with a mandoline
3 tablespoons kosher salt
1 teaspoon celery salt
Ice water

Brine Ingredients:

1-1/2 cups apple cider vinegar
1/3 cup white sugar
2 tablespoons whole mustard seeds
1 teaspoon whole black peppercorns
1 tablespoon celery seed
1/2 teaspoon ground mustard powder
1 teaspoon ground turmeric

Directions:

1. Thinly slice the zucchini and onion with a handheld mandoline. In a large bowl, combine the sliced zucchini and onion with the kosher and celery salts. Cover with ice water and stir to dissolve the salt. Soak the vegetables for 1 hour, then drain.
2. Closely pack the zucchini and onions into one or a two clean canning jars.
3. In a medium saucepan, bring the brine ingredients to a boil for 5 minutes. Remove the pickling liquid from heat and slowly pour over the zucchini until about 1/4 inch from the top.
4. Cover and refrigerate the pickles overnight before serving.
5. Keep refrigerated. Enjoy the pickles for up to one week.