



Pickled Zucchini

1 cup white vinegar
1/2 cup white sugar
1/4 tsp salt
1 T dried dill
3 small zucchini (or 1 large) but into 1/4" rounds
1/2 red onion, thinly sliced

Boil vinegar with sugar and salt in a small saucepan. Add dill and cool slightly.

Pack zucchini and onion tightly in layers in a Mason jar, or snap top sealing jar, then pour in vinegar mixture.

Refrigerate for at least 12 hours.

The pickle will keep for several days in the refrigerator.

Note: This recipe can be easily expanded for larger amounts.