

## Zucchini Pickles

4 cups zucchini (or yellow squash), cut in 1/8" slices

1 cup sweet onion, thinly sliced

3 garlic cloves, thinly sliced

1 cup white vinegar

1/2 cup sugar

3/4 teaspoon crushed red pepper

1 teaspoon mustard seeds

3/4 teaspoon kosher salt

- Combine zucchini, onion & garlic in a bowl or jars.
- Bring vinegar, sugar, red pepper, mustard seeds & salt to a boil.
- Pour over veggies, cover and chill for 24 hours.