



A Recipe from the

Courtesy of: Zuni Cafe

Zuni Café Zucchini Pickles

Makes 2 to 3 pints

- **1pound zucchini**
 - **1small yellow onion**
 - **2tablespoons salt, a little more if using kosher**
 - **2cups cider vinegar**
 - **1cup sugar**
 - **1 1/2teaspoons dry mustard**
 - **1 1/2teaspoons crushed yellow and/or brown mustard seeds**
 - **1teaspoon ground turmeric**
- 1. Wash and trim the zucchini, then slice them lengthwise into 1/16-inch-thick slices on a mandoline. (You could slice them crosswise, too, but Zuni's are lengthwise.) Slice the onion very thinly as well. Combine the zucchini and onions in a large but shallow non-reactive bowl or casserole dish, add the salt, and toss to distribute. Add a few ice cubes and cold water to cover, then stir to dissolve the salt.**
 - 2. After about 1 hour, taste and feel a piece of zucchini—it should be slightly softened. Drain and pat dry.**
 - 3. Meanwhile, combine the vinegar, sugar, dry mustard, mustard seeds, and turmeric in a small saucepan and simmer for 3 minutes. Set aside until just warm to the touch. If the brine is too hot, it will cook the vegetables and make the pickles soft instead of crisp.**
 - 4. Transfer the zucchini and onion pieces to three two-cup canning vessels (or the equivalent) and pour over the cooled brine. Seal tightly and refrigerate for at least a day before serving to allow the flavors to mellow and permeate the zucchini. They'll last for a week in the fridge.**

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