

“Crushed Pineapple” from Zucchini Squash

(Some people really like this recipe and others definitely do not! I believe some brands of pineapple oil give a much better flavor than others. Use large zucchini. Peel and remove seeds. Cut into long strips. Use coarse blade on food grinder to grind it. Drain in colander and then measure 1 gallon.)

1 gal. ground zucchini squash

Have ready.

1 (46-oz.) can pineapple juice
(unsweetened)

Heat to boiling, stirring to
dissolve sugar.

3 cups sugar

½ cup lemon juice (may use
reconstituted bottled)

Add and mix well with
squash. Dip into pint jars,
leaving 1 inch head
space.

½ tsp. pineapple oil

Process at 10 lbs. Pressure for 30 minutes. Yield: 11 pints.

Alice Trissel

Sliced Zucchini

Pick zucchini when young and tender before seedy area is developed. Do not peel. Slice in rings. If desired, rings may be cut into halves or fourths. Pack tightly in jars until ¾ full. Then add seasoning. For each pint of squash add:

1 Tbsp. chopped green pepper

Place in each jar of squash. Then
finish packing tightly with
squash until filled up to the neck
of the jar.

1 Tbsp. chopped onion

1 tsp. sugar

½ tsp. salt

1/8 tsp. basil

1/8 tsp. leaf oregano

a dash of garlic powder

thick tomato juice to fill can

Fill can with juice leaving ¾ inch
headspace.

Process at 10 pounds pressure for 35 minutes.

Zucchini recipes taken from *Mennonite Country Style Recipe Book*.