

**CURRIED ZUCCHINI PICKLES**

**600mls white vinegar**

**1 cup of sugar**

**½ cup of salt**

**1 tablespoon mustard seeds**

**½ tablespoon celery seeds**

**1 teaspoon curry powder**

**1.25 kg zucchini, cut in 23cm lengths**

**In large pan, combine all the ingredients except the zucchini, and heat to boiling. Add zucchini, heat again to boiling, then reduce heat and simmer for 10 minutes.**

**Ladle the pickle into sterilised hot jars to within 1.5cm of the top. Wipe rims of jars with a clean, damp cloth.**

**Put on lids and seal. Store in cool dark pantry. Keeps for 12 months.**

**MAKES 2-3 CUPS**