

Bread-n-Butter Squash Pickles with Sweet Peppers

Ingredients

3 small yellow summer squash, thinly sliced
1 medium onion, chopped
1 to 1 1/2 cups sweet peppers, cut into 1/4-inch strips
1 tablespoon salt
1 cup sugar
3/4 cup white vinegar
3/4 teaspoon mustard seed
3/4 teaspoon celery seed
1/4 teaspoon ground mustard

Instructions

In a large bowl, combine the squash, onion, red pepper and salt. Cover and refrigerate for 1 hour; drain.

In a large saucepan, combine the remaining ingredients. Bring to a boil. Add squash mixture; return to a boil. Remove from the heat; cool.

Store in an airtight container in the refrigerator for at least 4 days before serving. May be stored in the refrigerator for up to 3 weeks.

Adapted from Taste of Home.