



Pineapple Zucchini

(Adapted from University of Georgia Extension)

2 quarts of cubed, seeded zucchini
23 ounces unsweetened pineapple juice (half a large can)
 $\frac{3}{4}$ cup bottled lemon juice
1 $\frac{1}{2}$ cups sugar (or less to taste, or you can substitute some honey)

Directions:

Peel zucchini and cut into $\frac{1}{2}$ -inch cubes.

Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes.

Fill jars with hot mixture and cooking liquid, leaving $\frac{1}{2}$ -inch headspace.

Refrigerate jars. Allow to sit for a few days before using to allow the juice to absorb into the zucchini.

**** If you want to can this, follow the recipe below****

4 quarts cubed or shredded zucchini, seeded
46 ounces unsweetened pineapple juice
1 $\frac{1}{2}$ cups bottled lemon juice
3 cups sugar

Peel zucchini and either cut into $\frac{1}{2}$ -inch cubes or shred.

Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes.

Fill jars with hot mixture and cooking liquid, leaving $\frac{1}{2}$ -inch headspace. Adjust lids and process. See Table 1 for recommended process time for using a boiling-water canner.

Table 1. Recommended process time for Zucchini-Pineapple in a boiling-water canner.				
		Process Time at Elevations of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	15 min	20	25