



Zuni Zuchinni Pickles

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pound small zuchinni

1 small yellow onion

2 Tablespoons salt

ice and water

For the pickling solution:

2 cups cider vinegar

1 cup sugar

1 1/2 teaspoon dry mustard

1 1/2 teaspoon mustard seeds

1 teaspoon ground tumeric

Instructions

This recipe is from the Zuni Cafe Cookbook, the pickles are served with burgers at the famous San Francisco restaurant of the same name.

Cold brining:

Thinly slice the zucchini and onion on a mandoline.

Toss the slices with the salt, cover with some ice and water.

Let the vegetables cold brine for 1 hour, then drain and dry them carefully before proceeding with the recipe.

Combine the pickling ingredients and stir until the sugar and spices are dissolved. The recipe calls for bringing the solution to the boil and then cooling it, but I omitted the cooking of the solution.

Add the vegetables to the pickling solution, refrigerate overnight before using. The color will intensify as they cure.