

Sweet Yellow Squash Pickles - A Zesty Southern Fridge Staple

Sweet Yellow Squash Pickles Recipe



TIME
10 min

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INGREDIENTS

- 4 small yellow squash, cut into 1/4-inch thick slices
- 1/2 cup thinly sliced red onion
- 1 tablespoon kosher salt
- 1 cup granulated sugar
- 3/4 cup white vinegar
- 1 teaspoon mustard seeds
- 1 teaspoon celery seeds
- 1 teaspoon dry mustard

DIRECTIONS

- 1. Salt & Chill:** Place the sliced squash and onions in a large non-metal bowl. Sprinkle with kosher salt and toss to combine. Cover and chill in the fridge for 1 hour. Drain excess liquid after chilling.
- 2. Make the Pickling Brine:** In a medium saucepan, combine sugar, vinegar, mustard seeds, celery seeds, and dry mustard. Bring to a boil, stirring until the sugar fully dissolves.
- 3. Add the Squash:** Carefully add the drained squash and onions into the saucepan. Bring everything back to a boil for about 2 minutes.
- 4. Jar It Up:** Remove from heat. Ladle the hot squash and brine into sterilized canning jars. Seal and refrigerate for at least 24 hours before enjoying. Or process for shelf-stable jars using a water bath canner.

SWAPS & NOTES

Use white or yellow onion-just make sure it's thinly sliced.
Reduce sugar by up to 1/4 cup if you prefer a tangier profile.

Add a pinch of red pepper flakes to the brine for a spicy twist.

TIPS FOR SUCCESS

Slice evenly: Uniform slices ensure everything pickles at the same rate.
Use fresh squash: Avoid overripe or overly soft squash for best texture.
Don't skip the chill: That hour in the fridge with salt draws out excess moisture and amps up the crunch.

