

Sweet Yellow Squash Pickles - A Southern Classic with a Tangy Twist

Sweet Yellow Squash Pickles - A Southern Staple with a Refreshing Crunch



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INGREDIENTS

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

DIRECTIONS

- 1. Prep the : Veggies:** In a large non-metal bowl, combine sliced squash and red onion. Sprinkle with kosher salt and toss to coat evenly.
- 2. Rest & : Drain:** Cover and refrigerate the mixture for 1 hour. Afterward, drain off any liquid that has pooled.
- 3. Make the : Brine:** In a saucepan, combine sugar, vinegar, mustard seeds, celery seeds, and dry mustard. Heat and stir until sugar dissolves completely.
- 4. Combine & : Boil:** Add the drained squash and onion to the brine. Bring everything to a gentle boil, then remove from heat.
- 5. Jar : It Up:** Carefully ladle the pickled veggies and brine into sterilized jars.
- 6. Chill & : Cure:** Refrigerate for at least 24 hours before enjoying, or process using a water bath for shelf-stable storage.

SWAPS & NOTES

and Swaps Vinegar : White vinegar gives a clean tang, but you could sub in apple cider vinegar for a fruitier note.

Onion : Red onion adds color and bite-sub with sweet onion if desired.

Spices : Add chili flakes or sliced jalapeños for a spicy kick.

Vegan & Gluten-Free : Naturally both-just confirm your vinegar is gluten-free if needed.

TIPS FOR SUCCESS

Slice squash evenly for consistent texture.

Don't skip salting and draining-it keeps the final pickles crisp.

Store in glass jars to maintain flavor and color.

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