

Our State eats

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Pickled Summer Squash

Yield: 8 servings.

- 6** yellow squash, sliced thin
- 3** stalks celery, sliced
- 1** cup sweet onion, sliced
- 1** cup apple cider vinegar
- ¾** cup sugar
- 1** teaspoon salt
- 1** teaspoon black pepper
- ½** teaspoon turmeric
- ¾** cup vegetable oil
- 1** teaspoon celery seed

Place squash, celery, and sliced onion in large bowl. Set aside. In a blender or mixing bowl, mix vinegar and sugar until sugar is dissolved. Add salt, pepper, and turmeric. Slowly add oil and blend well. Add celery seed to dressing. Pour dressing over squash and toss. Refrigerate 3 hours. Serve cold.



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