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**Pickled Squash**

* 3 squash (zucchini and yellow squash)
* 1 shallot thin sliced
* ½ cup white vinegar
* ¾ cup apple cider vinegar
* 1 cup of water
* 2 tablespoon of salt
* 2 tablespoon of honey
* ¼ teaspoon of thyme
* 1 bay leaf
* 2 tablespoon of garlic

1. Slice the zucchini / squash one of 2 ways strips thing Juliane or slices –set to the side
2. In a pot bring the garlic vinegars, water, salt, honey,
3. Add onions after boil cook for 3 minutes
4. Add squash (cook 2 minutes for squash strips, or 5 minutes for sliced squash)
5. Spoon out into a dish with slotted spoon and refrigerate for 1-2 hours (Reserve liquid for other picking ) see below
6. Sever as a side

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**Pickle Onions**

* Used reserved pickled broth
* cut up 2-3 onions

1. cook onions for 4 minutes
2. Spoon out onions to stop cooking process Refrigerator
3. Allow liquid to cool then add to chilled onions

This recipe is from www.Superexhausted.com/Pickled\_squash/