

Shhhhhhhhhhh.....

Don't let them hear you, they might multiply. Give them an inch in the garden and they take a mile.

(Are you whispering, yet?)

"What are we talking about?", you whisper.

"Zucchini", says I.

Yes, it's that time of year again. If you are lucky you will have a lot of "it" (we are not mentioning any names – shhhh.) and will enjoy a couple of new ideas. Besides leaving a bag on your neighbor's porch, ringing the doorbell and running away laughing – BWAAAA-HA-HA-HA-HA.

Here are a two different ways to use up some of that excess zucchini. A nice Zesty Zucchini Relish and an oddly sounding, but nonetheless delicious Lemon Ginger Zucchini Jam.

Remember to shred and freeze some of your excess zucchini for soups in the winter as well as for quick breads such as zucchini bread. Hmmmm....ok, I am feeling generous today. I'll include that recipe here, too.

Zesty Zucchini Relish

Source: Ball Complete Book of Home Preserving

Horseradish and hot peppers give this relish its zest. It's a great way to use up extra zucchini from the garden, and it makes a great accompaniment to bratwursts hot off the grill.

You will need:

- 12 cups finely chopped zucchini (about 12 medium)
- 4 cups chopped onions (about 3 medium)
- 2 red bell peppers, seeded and chopped
- 1 green bell pepper, seeded and chopped
- 1/3 cup Ball® Salt for Pickling & Preserving
- 2 1/2 cups sugar
- 2 1/2 cups white vinegar
- 1 Tbsp ground nutmeg
- 1 Tbsp ground turmeric
- 4 Tbsp prepared horseradish
- 1 chili pepper; including seeds, chopped
- 5 (16 oz) pint glass preserving jars with lids and bands
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Directions:

- 1.) COMBINE zucchini, onions, red and green peppers and salt in a large glass or stainless steel bowl. Cover and let stand in a cool place (70 to 75°F) for 12 hours or overnight.
- 2.) TRANSFER to a colander placed over a sink and drain. Rinse with cool water and drain thoroughly. Using your hands, squeeze out excess liquid.
- 3.) COMBINE zucchini mixture, sugar, vinegar, nutmeg, turmeric, horseradish and chili pepper in a large stainless steel saucepan. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat and boil gently, stirring frequently, until liquid is reduced and mixture is the consistency of a thick commercial relish, about 45 minutes.
- 4.) PREPARE boiling water canner in the meantime. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 5.) LADLE hot relish into hot jars leaving 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot relish. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 6.) PROCESS in a boiling water canner for 15 minutes, adjusting for altitude*. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Makes about 5 (16 oz) pints



Photo courtesy of allrecipes.com

Lemon Ginger Zucchini Marmalade

Source: The Complete Book of Small-Batch Preserving

3 lemons
1 medium orange
2 ½ cups water
½ cup chopped fresh peeled ginger root (You can also use chopped crystallized ginger, about ⅓ cup)
1 cup shredded zucchini
4 ½ cups granulated sugar (I used all the sugar so I wouldn't have so much pucker action)

Remove the thin outer rind from lemons and orange with vegetable peeler and cut into fine strips with scissors or sharp knife; or use a zester. Place in a large stainless steel or saucepan.

Remove the remaining white pith in large pieces and add to saucepan. Stir in water and ginger root.

Bring to a boil over high heat, cover, reduce heat and boil gently for 25 minutes.

Using tongs remove and discard white rind.

Finely chop fruit pulp in a food processor or blender. Add pulp and zucchini to saucepan.

Bring to a boil over high heat, reduce heat, cover and boil gently for 20 minutes, stirring occasionally.

Add sugar to fruit mixture.

Return to a boil* and boil rapidly uncovered, until mixture will form a gel**, about 30 minutes, stirring frequently.

Ladle into sterilized jars, remove excess air and fill to ¼" headspace. Wipe rims and add hot lids and rings. Process the jars for 10 minutes in a water bath at a full boil.

Makes about 4 ½ cups

* (If you want to skip the gel point and not cook it down for another 30 minutes you can add 3 T. of Ball flex batch pectin now and return to a boil for one minute. After the minute proceed to ladling.)

**For more information on testing for gel point see our archived monthly article called "Brandied Apricot Preserves" <http://cecentralsierra.ucanr.edu/files/167378.pdf>

Zucchini Bread

3 eggs, well beaten
1 cup oil
2 cups sugar
2 Cups zucchini, grated
3 tsp. vanilla
3 cups flour
1 tsp. salt
1/4 tsp baking powder
1 tsp baking soda
3/4 tsp nutmeg
3 tsp. cinnamon
1 cup chopped pinenuts

Mix together first 5 ingredients. Add remaining ingredients. Grease and flour 2 bread loaf pans. Divide batter into each. Bake at 325 F for about 1 hour.