

Selecting, Preparing and Canning: Zucchini-Pineapple ¹

United States Department of Agriculture, Extension Service²

Zucchini-Pineapple

4 qts cubed or shredded zucchini

46 oz canned unsweetened pineapple juice

1-1/2 cups bottled lemon juice

3 cups sugar

Yield: About 8 to 9 pints

Procedure: Peel zucchini and either cut into 1/2-inch cubes or shred. Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes. Fill jars with hot mixture and cooking liquid, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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Table 1.

Table 1. Recommended process time for Zucchini-Pineapple in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	15 min	20	25
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				