

Yellow squash Pickle

By chef Sunhui Chang

Serves 200+ (for all 4 performances).

Ingredients:

- 24 Yellow squash
- 7 cups unseasoned rice wine vinegar (or approximately 2 bottles @ 1 Liter each)
- 2/3 cup Kosher salt
- 5 ¼ cups Sugar
- 14 cups Hot water

Implements:

- cutting board
- knife
- towel
- stove
- saucepan
- Small whisk
- 14 mason jars (2 cups each) with lids (or 7 jars @ 4 cups each)
- measuring implements

Method:

1. Wash your squash!
2. Slice squash into round 'coins,' discarding the ends. Pat the coins dry, and place into jars.
3. Heat water in a pan over medium heat until it boils. Remove from heat and then combine vinegar, salt and sugar with the water. Whisk until dissolved.
4. Pour warm brine into jars, making sure to cover pickles completely.
5. Cover jars & let cool before putting into the fridge.