

Freezing

Summer Squash

(Cocozelle, Crookneck, Pattypan, Straightneck, White Scallop, Zucchini)

Preparation – Choose young squash with tender skin. Wash and cut in 1/2-inch slices. Water blanch 3 minutes. Cool promptly, drain and package, leaving 1/2-inch headspace. Seal and freeze.

Grated Zucchini (for Baking) – Choose young tender zucchini. Wash and grate. Steam blanch in small quantities 1 to 2 minutes until translucent. Pack in measured amounts into containers, leaving 1/2-inch headspace. Cool by placing the containers in cold water. Seal and freeze.

If watery when thawed, discard the liquid before using the zucchini.

This document was extracted from "So Easy to Preserve", 5th ed. 2006. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Patty Pan Squash
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For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>