

Garden Relish

Yields 8 pints

Ingredients

- 6 cups ground cucumbers
- 3 cups ground onions
- 3 cups ground carrots
- 3 cups ground red & green peppers
- 3 Tbsp pickling salt
- 4 cups white vinegar
- 4 cups sugar
- 1 Tbsp mustard seed
- 1 Tbsp celery seed

Instructions

1. Sprinkle ground vegetables with salt; let stand 4 hours. Drain.
2. Add vegetables to sugar, vinegar, and spices. Simmer 1/2 hour.
3. Put in boiling hot pint jars and seal.

Editor's Notes

- ***"ground"*** vegetables - refers to coarsely ground or finely chopped vegetables, likely processed through a meat grinder or food processor, which was common practice for relish-making in this era.

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