Green Tomato Relish

Ingredients

- 12 lbs green tomatoes
- 5 red peppers
- 6 green peppers
- 6 onions
- 1/2 cup salt
- 5 cups sugar
- 1-1/2 quarts cider vinegar
- 1 tsp ground cinnamon
- 1 tsp turmeric
- 1 tsp mustard
- 2 Tbsp flour

Instructions

1. Put the green tomatoes, red peppers, green peppers, and onions through a food chopper using a medium blade.
2. Sprinkle thoroughly with 1/2 cup salt. Let stand overnight. Drain thoroughly.
3. Add the sugar, cider vinegar, and ground cinnamon. Simmer slowly for 1 hour.
4. Mix together the turmeric, mustard, and flour.
5. Stir into the mixture and cook 15 minutes longer, stirring from time to time to prevent sticking.
6. Pack into hot, sterilized jars and seal at once.

Makes 6 pints.

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This recipe makes 6 pints and you'll wish it made more. Put the following ingredients through a food chopper, using a medium blade:

12 pounds green tomatoes
5 red peppers
6 green peppers
6 onions

Sprinkle thoroughly with 1/2 cup salt. Let stand overnight. *Drain thoroughly*.

Add:

5 cups sugar
1-1/2 quarts cider vinegar
1 teaspoon ground cinnamon

Simmer slowly for 1 hour. Mix together:

1 teaspoon tumeric
1 teaspoon mustard
2 tablespoons flour

Stir into the mixture and cook 15 minutes longer, stirring from time to time to prevent sticking. Pack into hot, sterilized jars and seal at once.

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