Tomato Relish (India Relish)

Recipe from the kitchen of Mrs. Blom

Yield: approximately 10 to 12 pint jars

Ingredients

- 1 peck (approximately 10 to 12 lbs) green tomatoes, chopped
- 1 1/2 cups pickling salt
- 1 medium cabbage, chopped
- 6 small onions, chopped
- 3 red bell peppers, chopped
- 2 green bell peppers, chopped
- 3 qts white vinegar
- 8 cups sugar
- 3 Tbsp celery seed
- 2 Tbsp mustard seed
- 1 Tbsp stick cinnamon
- 1 Tbsp whole cloves

Instructions

1. Chop green tomatoes and place in a large bowl or crock. Add salt, stir to combine, and let stand overnight.
2. Drain off liquid thoroughly - do not rinse.
3. Add chopped cabbage and onions to the salted tomato mixture.
4. Add vinegar and bring to a boil. Boil for 30 minutes.
5. Add red peppers, green peppers, celery seed, and mustard seed.
6. Tie cinnamon and whole cloves in a double layer of cheesecloth and add to the pot.
7. Add sugar and stir to combine.
8. Boil for 1 1/2 hours, stirring occasionally.
9. Remove spice bag.
10. Pack into sterilized jars and seal while hot. Process according to current canning guidelines.

Editor's Notes

- **"1 pk"** = 1 peck, a standard dry measure of the era equal to 8 dry quarts or approximately 2 gallons volume. For green tomatoes this is roughly 10 to 12 lbs whole or 12 to 14 cups chopped. Produce was commonly sold by the peck at farm stands and markets; recipes of this scale were typical fall preserving batches.
- **"India Relish"** - the parenthetical alternate title refers to India Relish, a well-documented mid-century American spiced vegetable relish. The name derives from a loose association with Indian-style chutneys rather than direct Indian origin. Widely reprinted in community cookbooks of the

era.

Mrs Blome recipe

Tomato Relish or (Indian)

1 pk green tomatoes chopped
1 C salt let stand well mix
2 & strain water off - add
1 med cabbage.
6 small onions chopped 3 qts
vinegar. boil ½ hr. then add
3 red peppers - 2 gr. peppers -
2 tbs celery seed & 2 tbs sp

mustard seed 8 cups of sugar 1 tb sp. stick cinnamon 1 tb sp. whole cloves tied in a cloth, boil for 1½ hrs. and seal.

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