

Zucchini Relish

Makes about 5 1/2 pints

Ingredients

- 10 cups zucchini, coarsely ground
- 4 cups onions, coarsely ground
- 2 red peppers, coarsely ground
- 2 green peppers, coarsely ground
- 3 Tbsp salt
- 2 1/2 cups cider vinegar
- 6 cups sugar
- 1 Tbsp dry mustard
- 1/2 Tbsp black pepper
- 1 Tbsp turmeric
- 2 tsp celery seed
- 2 tsp nutmeg

Instructions

1. Coarsely grind the zucchini, onions, red peppers, and green peppers.
2. Add 3 Tbsp salt. Cover with cold water and let stand overnight.
3. Next morning, pour off liquid and rinse with cold water. Drain well.
4. Add cider vinegar, sugar, dry mustard, black pepper, turmeric, celery seed, and nutmeg.
5. Bring to a boil and cook 30 minutes.
6. Fill jars and seal at once.

Zucchini Relish

Coarsely grind 10 c zucc., 4 c onions
2 Red & 2 green Peppers. Add 3 Tbsp.
Salt. Cover with cold water & Let
Stand overnight. Next morning pour
off Liquid & Rinse with cold water.
Drain well. Add 2½ c cider vinegar
6 c sugar, 1 Tbsp dry mustard,
½ Tbsp black pepper 1 Tbsp turmeric,
2 tsp. Celery seed & 2 tsp nutmeg.
Bring to boil & cook 30 minutes
Fill Jars & Seal at once. about 5½ pts

(Sweet Relish)

