

Sweet Relish

Makes 3 pints

Ingredients

- 4 medium green tomatoes
- 1 large red tomato
- 6 medium cucumbers
- 1 onion
- 2 Tbsp salt
- 1 cup sugar
- 1/2 tsp cinnamon
- 1/2 tsp turmeric
- 1/4 tsp ground cloves
- 1/4 tsp ground allspice
- 1 1/2 Tbsp mixed pickling spice
- 1 cup white vinegar (or cider vinegar)
- 2-3 drops green food coloring

Instructions

1. Put vegetables (green tomatoes, red tomato, cucumbers, and onion) through a grinder just until coarse.
2. Add salt and mix thoroughly. Let stand 24 hours.
3. Combine sugar, cinnamon, turmeric, ground cloves, ground allspice, mixed pickling spice, vinegar, and food coloring. Bring to a boil.
4. Drain vegetables and add to vinegar mixture.
5. Boil gently for 20 minutes, stirring frequently.
6. Pour into jars and seal. Makes 3 pints.

Sweet Relish

4 med. green tomatoes
1 large red tomato

6 med. cucumbers

1 onion

2 Tablespoons salt

Put vegetables through a grinder just until coarse. Add salt and mix thoroughly. Let stand 24 hours.

1 cup sugar

½ teaspoon cinnamon

½ teaspoon turmeric

¼ teaspoon ground cloves

¼ teaspoon ground allspice

**1 ½ Tablespoon mixed pickling
spice**

1 cup white vinegar (or cider)

2-3 drops green food coloring

Combine spices and vinegar and food coloring, bring to a boil. Drain vegetables and add to vinegar mixture, boiling gently for 20 minutes. Stir frequently. Pour into jars and seal. Makes 3 pints.

