

Spanish Relish

Ingredients

Vegetable Base

- 2 qt cabbage, chopped
- 1 qt cucumbers, chopped
- 6 onions, chopped
- 1 cup salt

Brine

- 4 cups vinegar
- 2 1/2 cups sugar
- 1 Tbsp celery seed

Paste

- 1 Tbsp ground turmeric
- 4 Tbsp ground mustard
- 1 cup flour
- 1 cup vinegar

Instructions

1. Combine chopped cabbage, cucumbers, and onions with 1 cup salt. Let stand overnight and drain.
2. Combine vinegar, sugar, and celery seed in a large pot. Bring to a boil.
3. Make paste by mixing turmeric, mustard, and flour together, then stirring in the 1 cup vinegar until smooth.
4. When the vinegar and sugar mixture starts to boil, add the paste and continue boiling until thick.
5. Pour hot mixture over the drained relish.

Spanish Relish

2 qts cabbage chopped

1 " cucumbers

6 mins chopped 1C salt

stand over night + drain

1 4C vinegar

Boil

2 1/2 C sugar

1 1/2 t sp. cherry seed

make paste of:-
1 lb sp. ground lumeric
4 " " " mustard
1 c flour. 1 c vinegar

when vinegar + sugar starts
to boil add paste + boil
until thick + pour over
relish.