

Old Fashioned Homemade Sweet Relish

Submitted by Jane Bowman - Makes 12-13 half pints

Ingredients

10 cups chopped cucumbers or zucchini
4 cups chopped onions
5 Tablespoons salt
2 ¼ cups white vinegar
2 Tablespoons celery seed
2 2/3 cups sugar
½ teasp. Nutmeg
2 Tablespoons corn starch
½ teasp. Turmeric
½ pound chopped green pepper
1 red bell pepper or jar of red pimento.

Instructions

Combine 10 cups chopped cucumbers or zucchini, 4 cups chopped onions and 5 Tablespoons salt. **Let this mixture stand 4 hours or overnight in non reactive bowl.** Rinse with clear water and drain well.

Next mix 2 ¼ cups white vinegar, 2 Tablespoons celery seed, 2 - 2/3 cups sugar, ½ teasp. Nutmeg, 2 Tablespoons corn starch and ½ teasp. Turmeric. Bring this to a boil and add drained cucumber mixture and add ½ pound chopped green pepper and 1 red bell pepper or jar of red pimento.

Bring all ingredients to a boil and then simmer for 10 minutes. Pack hot into sterilized jars and process in a boiling water bath for 10 minutes.

My mother's (Evelyn Piper) recipe. She made this using zucchini. If your zucchini or cucumbers have large seeds, remove the seeds. I used a food processor to chop the vegetables. Be careful and not chop them too fine.

