

ArmadilloPepper.com

CHOW-CHOW RELISH Recipe

Yield: 4 servings

4 c Chopped cabbage
3 c Chopped cauliflower
2 c Chopped onions
2 c Chopped green tomatoes
2 c Chopped green bell peppers
3 tb Salt
2 1/2 c Vinegar
1 1/2 c Sugar
2 ts Dry mustard
1 ts Ground turmeric
1/2 ts Ground ginger
2 ts Celery seeds
1 ts Mustard seeds

Combine cabbage, cauliflower, onions, green tomatoes and bell peppers. Sprinkle with salt. Let mixture stand 4 to 6 hours in cool place. Drain well. Combine vinegar, sugar, mustard, turmeric, ginger, celery seeds and mustard seeds in large saucepan. Simmer 10 minutes. Add vegetable mixture and simmer 10 minutes longer. Bring to boil. Pack, boiling hot, into hot sterilized jars, leaving 1/4-inch head space. Adjust lids and process 10 minutes in boiling water bath.

Makes 4 pints

*Recipe via Meal-Master (tm) v8.05
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