

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### FAYE'S ZUCCHINI RELISH

Yield: 1 servings

6 c Grated zucchini  
3 c Grated yellow onions  
1 ea Sweet red pepper, grate,seed  
3 T Coarse salt  
1 1/4 c White vinegar  
3 c Sugar  
1/2 t Dry mustard  
1/2 t Ground mustard  
1/2 t Ground tumeric  
1 t Celery seed  
1/2 t Fresh ground pepper

Place grated vegetables in non aluminium bowl. Sprinkle on salt. Mix well, cover and let stand for 12 hours. Rinse well by running cold water over vegetable mixture in colander. Drain thoroughly. Place vinegar, sugar, and spices in heavy saucepan over medium heat. Bring to a boil. Lower heat and cook for about 15 minutes, or until mixture begins to thicken. Immediately add vegetable mixture and cook for 30 minutes. Remove from heat. Pour into hot sterilized jars. Vacuum seal. Makes: 8 1/2 pint jars.

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