

ArmadilloPepper.com

Fresh Tomato Relish #2 Recipe

Yield: 6 Pints

2 c Vinegar
1/2 c Sugar
2 qt Chopped tomatoes (11 large)
1/2 c Chopped onion
1 ea Green pepper, diced
2 ea Celery ribs, diced
1/4 c Prepared horseradish
1 tb Salt
1 tb Mustard seed
1 1/2 ts Pepper
1 ts Ground cinnamon
1 ts Ground cloves

In saucepan, bring vinegar and sugar to boil. Remove from heat; cool completely in large bowl, combining remaining ingredients. Mix well and spoon into storage containers, allowing 1/2 inch headroom. Refrigerate up to 2 weeks or freeze up to 12 months. Serve with slotted spoon.

Recipe via Meal-Master (tm) v8.05

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