

ArmadilloPepper.com

Vegetable Relish Recipe

Yield: 1 servings

1 1/2 kg Ripe tomatoes
2 md Onions
1 kg Zucchini
500 g Red bell peppers
500 g Green bell peppers
2 Garlic cloves
2 tb Salt
2 c Cider vinegar
2 c Sugar
1 c Water
1/2 c Cornflour
2 ts Thyme
1/2 ts Pepper

Peel & coarsely chop the tomatoes & onions. Coarsely chop the zucchini & peppers. Combine in a bowl. Process in a food processor in several batches till they are finely chopped. Place in a large bowl, sprinkle with salt & let stand, covered, overnight.

Place vegetables in colander & drain excess liquid. Place in a large pot, add vinegar & sugar & stir over low heat till the sugar is dissolved. Bring to a boil & simmer for 3 minutes. Combine the remaining ingredients & blend till smooth. Add to the vegetables & bring to a boil, stirring constantly. Simmer till thickened. Remove from heat & pour into warm sterile jars. Seal.

*Meal-Master (tm) v8.05
Letts, "Jams, Pickles & Chutneys"*