

ArmadilloPepper.com

ZESTY ZUCCHINI RELISH Recipe

Yield: 6 servings

4 1/4 lb Zucchini, quartered 14 med.
1 1/2 lb Onions, quartered, 5 medium
1 lg Sweet green pepper
2 lg Sweet red peppers
1/3 c Pickling salt
2 1/2 c Sugar
1 tb Ground nutmeg
1 tb Ground tumeric
2 1/2 c White vinegar
4 tb Prepared horseradish
1 lg Hot pepper w/seeds chopped

Good with hot dogs.

Fit food processor with metal blade. Chop zucchini to yield 12 cups and onions 4 cups. Place in a large glass, stainless steel or enamel bowl. Remove seeds and membrane from sweet green and red peppers. Finely chop green pepper; cut red pepper into 1/4 inch cubes; add both to zucchini. Stir in pickling salt. Let stand overnight.

PRESERVING DAY Drain vegetables; rinse with cold running water and drain into cheesecloth-lined colander, twisting cheesecloth to remove excess moisture.

Fill boiling water canner with water. Place 6 clean pint mason jars in canner over high heat.

Place vegetables in a large stainless steel or enamel saucepan. Stir in remaining ingredients and bring to a boil. Reduce heat and simmer 45 minutes until thick.

Place snap lids in boiling water; boil 5 minutes to soften sealing compound.

Ladle relish into a hot jar to within 1/2 inch of top rim. Remove air bubbles by sliding rubber spatula between glass and food; readjust head space to 1/2 inch. Wipe jar rim removing any stickiness. Center snap lid on jar; apply screw band just until fingertip tight. Place jar in canner.
Repeat for remaining relish.

Cover canner; return water to a boil; process 15 min at altitudes up

to 1000 feet. Remove jars. Cool 24 hours. Check jar seals (sealed lids curve downward.) Remove screw bands (if desired). Wipe jars, label and store in a cool, dark place.

Recipe via Meal-Master (tm) v8.05

Source: Bernardin Guide to Home Preserving \$5 Canadian cheque or money order, Bernardin of Canada Ltd. 120 The East Mall, Toronto Ontario M8Z 5V5

Shared but not tested by Elizabeth Rodier Aug 93