

Hamburger Relish

Recipe from the kitchen of Gladys Winkel

Yield: 8 pints

Ingredients

Vegetables

- 4 cups onions, ground fine
- 10 green tomatoes (approximately 4 cups), ground fine
- 12 green sweet peppers, ground fine
- 6 sweet red peppers, ground fine
- 1/2 cup salt (for overnight draw)

Pickling Syrup

- 6 cups sugar
- 1 Tbsp celery seed
- 2 Tbsp mustard seed
- 1 1/2 tsp turmeric
- 4 cups vinegar
- 2 cups water (optional - see Editor's Notes)

Instructions

1. Grind or finely chop onions, green tomatoes, green peppers, and red peppers to a uniform fine texture.
2. Combine ground vegetables in a large bowl or crock. Sprinkle with salt, stir to combine, and let stand overnight.
3. In the morning, drain vegetables thoroughly, pressing out as much liquid as possible.
4. Combine sugar, celery seed, mustard seed, turmeric, and vinegar in a large non-reactive pot. Add water if using.
5. Stir to combine and bring to a boil.
6. Add drained vegetables to the boiling syrup and return to a boil.
7. Reduce heat and simmer 3 minutes, stirring occasionally.
8. Pack into sterilized pint jars and seal while hot.
9. Process according to current canning guidelines.

Editor's Notes

- ***Ground onions*** - original card specifies ground onions, confirming a food grinder or food processor is the intended preparation method. All vegetables should be processed to a uniform fine relish texture for consistent pickling and texture.
- ***Too juicy - Cut water or eliminate it entirely*** - personal annotation on original card indicating the author found the 2 cups water produced an overly loose relish. Water is parenthetical on the card and

was likely already considered optional; recommend omitting entirely for a better set relish.



Recipe for: Hamburger Relish

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4C ground onions

10 green tomatoes or 4 cups

12 green sweet pepper

6 sweet red peppers

1/2 c salt let stand overnight serves: _____

6C sugar

1T celery seed

2T mustard seed

1 1/2 t turmeric

4C vinegar

2C water.

Too juicy - Cut water
or eliminate it
entirely

Combine flour
over above heat
to boiling, simmer
3 min pack in
sterile jars.

8 pts.



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