

Zuchunni Relish

Ingredients

- 10 cups zucchini, ground
- 4 cups onion, ground
- 5 Tbsp salt
- 2 1/2 cups vinegar
- 5 cups sugar
- 1 tsp nutmeg
- 1 tsp dry mustard
- 1 tsp turmeric
- 2 Tbsp corn starch
- 2 tsp celery seed
- 1/4 tsp black pepper
- 1 or more each red and green peppers, chopped fine

Instructions

1. Grind zucchini and onion and let stand overnight with the salt.
2. Drain and rinse in cold water.
3. Add vinegar, sugar, nutmeg, dry mustard, turmeric, corn starch, celery seed, black pepper, and chopped peppers.
4. Mix and cook 30 minutes.
5. Put in jars and seal.
6. Put in hot water bath and process 5 to 10 minutes.

Zuchunni Relish

Grind and let stand over night 10 cups zucchinni, 4c onion
5 T salt. Drain and rinse in cold water and add:

2½ C vinegar

5 C suggar

1 tsp nutmeg

1 tsp dry mustard

1 tsp tummeric

2 T corn starch

2 tsp celery seed

¼ tsp black pepper

1 ^{each} or more red or green peppers chopped fine.

Mix and cook 30 min. Put in jars and seal. Put in
hot water bath and process 5 minutes to 10 min.

