

Amazing Zucchini Relish

My Visiting Teacher passed this recipe on to me, she told me, "Once you've tried this, you won't be buying pickle relish anymore!" She was right! My kids LOVE this!

Makes 8-9 pints

SOAK

10 cups zucchini (yellow summer squash can also be used)
3 cups onions
4 red bell peppers (I left this out and threw in a jar of pimientos for looks)
5 Tablespoons salt

MIX

3 cups sugar
1 Tablespoon cornstarch
1 teaspoon turmeric
3 cups vinegar
1 teaspoon dry mustard
1 teaspoon coarse black pepper
1 teaspoon celery seed

SOAK

Grate zucchini in food processor, along with onion and bell peppers.
Mix salt in with vegetables in large plastic bowl.
Let stand overnight.
Next morning, rinse thoroughly in a large strainer and drain well.

MIX

Place shredded vegetables in large heavy pan and add remaining ingredients.
Mix well and boil for 30 minutes.
Pack and seal in hot sterilized jars.