


# QUILTBLX

QUILT PATTERNS, QUILT LABELS AND ALL KINDS OF QUILTY TREASURES



## Zucchini Relish

 5 Pints

### INGREDIENTS

**Zucchini** - 10 Cups  
**Onions** - 3 Cups  
**Red Bell Peppers** - 4  
**Salt** - 5 Tablespoons  
**Sugar** - 3 Cups  
**Turmeric** - 1 Teaspoon  
**Apple Cider Vinegar** - 3 Cups  
**Dry Mustard** - 1 Teaspoon  
**Coarse Black Pepper** - 1 Teaspoon  
**Celery Seed** - 1 Teaspoon

### DIRECTIONS

1. **Grate zucchini**, onions, and peppers in a food processor. Place in a large bowl and add the salt. Mix well. Cover and let stand at room temperature for 8 - 10 hours.
2. **Rinse thoroughly** in a large strainer and drain well. Use the back of a spoon to push the mixture against the strainer to release as much moisture as you can.
3. **Place the zucchini mixture** in a large stockpot and add the remaining ingredients.
4. **Mix well** and bring to a boil. Keep at a low boil for 30 minutes, stirring occasionally.
5. **Place in sterilized pint jars** and process in a hot water bath for 15 minutes (adjust for altitude).

Enjoy in sandwiches or anywhere you would use pickle relish.