



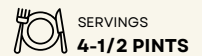
ZUCCHINI RELISH (SWEET)

Ingredients

- 2 C zucchini (about 3 medium)
- 1 C chopped onion (about 1 medium)
- 1/2 C chopped sweet green pepper
- 1/2 C chopped sweet red pepper
- 2 Tbs salt
- 1 3/4 C granulated sugar
- 2 tsp celery seed
- 1 tsp mustard seed
- 1 C apple cider vinegar

Instructions

- 1** Chop zucchini, onion, green pepper, red pepper into small pieces, place in a bowl, sprinkle with salt and cover with cold water. Let stand 2 hours.
- 2** Rinse and drain, be sure salt is removed.
- 3** Combine sugar, celery seed, mustard seed, vinegar in large cooking pot or canning pan, bring to a boil.
- 4** Add vegetables and simmer 10 minutes. Pack into hot, sterile jars. Remove bubbles, wipe jar rims, place flats and rings. Boiling water bath for 10 minutes.



Notes

The canning process can take between 3-5 hours, depending on the quantity of vegetables.

These notes can also apply to the bread and butter pickles.

- Prep Time (active): 15-45 minutes (slicing cucumbers and onions, preparing the brine ingredients).
- Salting/Chilling Time (inactive): 1.5-4 hours (for the cucumbers and onions to crisp and release liquid with salt/ice).
- Cook Time: 5-10 minutes (simmering the brine and adding the vegetables just until heated through).
- Canning Time: 10-15 minutes in a boiling water canner, depending on altitude and jar size.
- Flavor Development Time: For the best flavor, the pickles need to sit for at least 24-48 hours, or ideally 4-6 weeks to cure completely before eating.