

Pickled Green Tomato Relish

(About 8 pint jars)

Ingredients:

10 pounds small, hard green tomatoes

1/2 cup canning salt

1 1/2 pounds red bell peppers

1 quart water

1 1/2 pounds green bell peppers

4 cups sugar

2 pounds onion

1 quart vinegar (5%)

1/3 cup prepared mustard

2 tablespoons cornstarch



Directions:

Sterilize canning jars. Wash and coarsely grate or finely chop tomatoes, peppers and onions. Dissolve salt in water and pour over vegetables in large saucepot. Heat to boiling and simmer 5 minutes. Drain vegetables and return to saucepot. Add sugar, vinegar, mustard and cornstarch. Stir relish, leaving 1/2 inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids. Process 5 minutes in a boiling hot water bath.

Recipe from: So Easy to Preserve Cooperative Extension University of Georgia



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