

Zucchini Relish

Zucchini Relish (Ball Canning)



Makes about 4 – 1/2 pints

- 2 cups chopped zucchini (about 3 medium)
- 1 cup chopped onion
- 1/2 cup chopped sweet green pepper (about 1 small)
- 1/2 cup chopped sweet red pepper (about 1 small)
- 2 Tbsp salt
- 1 3/4 cups sugar
- 2 tsp celery seed
- 1 tsp mustard seed
- 1 cup cider vinegar
- Ball Pickle Crisp (optional)

1. Combine zucchini, onion, green and red peppers; sprinkle with salt; cover with cold water. Let stand 2 hours.
2. Drain; rinse and drain thoroughly.
3. Combine sugar, cider vinegar, mustard seed and celery seed in a large saucepan. Bring to a simmer (180 degrees).
4. Add vegetables; simmer 10 minutes.
5. Pack hot relish into hot jars, leaving 1¼ inch headspace.
6. Add 1/16 tsp of pickle crisp if desired.
7. Remove air bubbles.
8. Adjust two-piece caps.

9. Process 10 minutes* in a boiling-water canner.
10. *check any adjustments for your altitude*

Condiments

Canning

Relish