

Zucchini Relish

From – Joann Black

10 cups grated zucchini (use large hole on the grater)
4 cups chopped onions (fine dice)
¼ cup salt
2 or 3 peppers, chopped

- Mix and let stand for 3 hours.
- Drain well and set aside.

In a heavy pot, combine the following and boil for 10 minutes:

¼ tsp ground cloves
3 ¼ cups cider vinegar
3 ½ cups sugar
1 tsp dry mustard
1 tsp nutmeg
½ tsp cinnamon
1 tsp tumeric
¼ tsp red pepper

- Combine the 2 mixtures and put in canning jars.
- Process in a water bath canner for 10 minutes.



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