



The Best Relish I39ve Ever Had

Savannah · 28/09/2024



Prep Time

8 hrs

Dificult

Medium

Servings

9 hrs 10 mins

Description

This relish recipe is from my childhood Light green in color and unbelievably good on hot dogs this relish will not disappoint Its an easy recipe for beginners even if you have never canned a thing in your life

Ingredients

— - 7 large English cucumbers - 4 large sweet onions
— peeled - ¼ cup pickling salt - 3 cups white sugar - ½ cup all-purpose flour - 1 teaspoon ground turmeric - 1 teaspoon ground ginger - 1 teaspoon celery seed - 3 cups distilled white vinegar - 1 cup water - 4 (1 pint) canning jars with lids and rings

Instructions

1. Use the large holes of a box grater to grate cucumbers and onions into a large bowl. Sprinkle pickling salt over grated vegetables. Cover the bowl tightly; allow to rest at room temperature for 8 hours to overnight. Squeeze out as much liquid as possible from cucumber mixture; set aside. Whisk together sugar
2. flour
3. turmeric
4. ginger
5. and celery seed in a second large bowl. Heat vinegar and water in a large
6. heavy pot over medium-high heat. Whisk in sugar mixture until smooth. Stir in cucumber mixture. Bring to a boil and cook
7. stirring frequently
8. until relish is thickened
9. about 15 minutes. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack relish into the hot
10. sterilized jars
11. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with the lids; screw on the rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
12. then carefully lower the jars into the pot using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary until water level is at least 1 inch above the tops of the jars. Bring water to a full boil
13. cover the pot
14. and process the jars for 10 minutes. Remove the jars from the stockpot and place them onto a cloth-covered or wood surface
15. several inches apart
16. until cool. Once cool
17. press the top of each lid with a finger
18. ensuring that the seal is tight (the lid does not move up or down at all). Store in a cool
19. dark area.