



Green Tomato Relish

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

This green tomato relish is a delicious tangy mix of green tomatoes onions bell peppers and spices It pairs perfectly with sandwiches potatoes cheese and many other entrées A jar of this makes a great gift too

Ingredients

- - 24 large green tomatoes - 12 large onions - 3 red bell peppers
- halved and seeded - 3 green bell peppers
- halved and seeded - cheesecloth - 5 cups white sugar - 2 cups cider vinegar - 3 tablespoons celery seed - 3 tablespoons mustard seed - 1 tablespoon salt

Instructions

1. Gather the ingredients. Working in batches
 2. coarsely grind tomatoes
 3. onions
 4. red bell peppers
 5. and green bell peppers in a grinder or food processor. Line a large colander with cheesecloth and place in the sink or a large bowl. Pour in tomato mixture to drain for 1 hour. Combine drained tomato mixture
 6. sugar
 7. vinegar
 8. celery seed
 9. mustard seed
 10. and salt in a large
 11. non-aluminum stockpot over high heat; bring to a boil. Reduce heat to low and simmer
 12. stirring frequently
 13. for 5 minutes. Sterilize enough jars and lids to hold relish (twelve 1-pint jars or six 1-quart jars). Pack relish into the sterilized jars
 14. ensuring no spaces or air pockets. Fill the jars to the top; screw on the lids. Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower the jars into the pot using a holder. Leave a 2-inch space between the jars. If necessary
 15. pour in more boiling water until the tops of the jars are covered by 2 inches of water. Bring water to a full boil
 16. then cover and process for 30 minutes. Remove the jars from the pot and place them on a cloth-covered or wood surface
 17. several inches apart
 18. until cool. Once cool
 19. press the top of each lid with a finger
 20. ensuring that the seal is tight (the lid does not move up or down at all). Relish can be stored for up to a year.
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