



Sweet Zucchini Relish

Jacob · 28/09/2024



Prep Time

10 hrs

Difficult

Medium

Servings

12 hrs

Description

My mothers sweet zucchini relish is a family favorite Its delicious on hamburgers and hot dogs

Ingredients

- - 12 cups shredded unpeeled zucchini - 4 cups chopped onion - 5 tablespoons canning salt - 6 cups white sugar - 2 ½ cups white vinegar - 1 red bell pepper
- chopped - 1 green bell pepper
- chopped - 1 tablespoon cornstarch - 1 ½ teaspoons celery seed - ¾ teaspoon ground nutmeg - ¾ teaspoon ground turmeric - ½ teaspoon ground black pepper

Instructions

1. Gather the ingredients. AllRecipes / Julia Hartbeck Place zucchini and onion in a large
2. non-metallic bowl; sprinkle salt on top. Use your hands to evenly mix salt with zucchini. Cover and refrigerate overnight. AllRecipes / Julia Hartbeck Drain zucchini in a colander and rinse well with cool water. Squeeze out excess water; set zucchini aside. AllRecipes / Julia Hartbeck Place sugar
3. vinegar
4. red and green bell pepper
5. and cornstarch into a large pot. Add celery seed
6. nutmeg
7. turmeric
8. and black pepper. Stir to combine
9. then add drained zucchini. Bring to a boil over medium-high heat; reduce heat to medium-low and simmer 30 minutes. AllRecipes / Julia Hartbeck Meanwhile
10. sterilize seven 1-pint jars and lids. Pack relish into sterilized jars
11. making sure there are no spaces or air pockets. Fill jars all the way to the top. Screw on the lids. AllRecipes / Julia Hartbeck Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower jars into the pot using a holder. Leave a 2-inch space between jars. Pour in more boiling water if necessary
12. until the tops of jars are covered by 2 inches of water. Bring water to a full boil
13. then cover and process for 30 minutes. AllRecipes / Julia Hartbeck Remove jars from the pot and place on a cloth-covered or wood surface
14. several inches apart
15. until cool. Once cool
16. press the top of each lid with a finger
17. ensuring that seal is tight (lid does not move up or down at all). AllRecipes / Julia Hartbeck