

Squash Relish

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 55 mins

Description

A colorful squash relish that's great with peas, purple hull peas are my favorite, and cornbread. It's perfect in any recipe that calls for pickle relish. A great way to store your garden's bounty for later on, and a jar makes a great gift.

Ingredients

- 8 cups diced yellow squash - 2 cups diced onion (Optional) - 2 red bell peppers
- diced - 2 green bell peppers
- diced - 3 tablespoons salt - 3 cups white sugar - 2 cups vinegar - 2 teaspoons celery seeds - 2 teaspoons whole mustard seeds - 6 (1 pint) canning jars with lids and rings

Instructions

1. Place squash
2. onion
3. and red and green bell peppers into a large bowl; sprinkle with salt and toss to combine. Allow vegetables to drain for 1 hour. Discard juice. Place sugar
4. vinegar
5. celery seeds
6. and mustard seeds into a large pot; bring to a boil over medium heat
7. stirring to dissolve sugar. Stir in squash mixture and return to a boil; cook until vegetables are tender
8. about 15 minutes. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the squash relish into the hot
9. sterilized jars
10. 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 lids
11. and screw on 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 the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
13. cover the pot
14. and process for 10 minutes
15. or the time recommended for your area. Remove the jars from the pot
16. and place onto 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 (lid does not move up or down at all). Store in a cool
21. dark area.