



## Easy Zucchini Relish

Savannah · 29/09/2024



### Prep Time

20 hrs

### Difficult

Medium

### Servings

21 hrs 50 mins

### Description

This zucchini relish is delicious Use it just like youd use a regular pickle relish on sandwiches and meats or in salad dressing or potato salad This recipe makes a large batch filling about 14 small jelly jars

### Ingredients

- - 12 cups shredded zucchini - 4 cups chopped onion - 5 tablespoons salt - 1 tablespoon dry mustard - 1 ½ teaspoons celery seed - ¾ teaspoon ground nutmeg - ½ teaspoon ground black pepper - 5 cups white sugar - 2 ½ cups apple cider vinegar - 1 medium red bell pepper
- chopped

### Instructions

1. Toss zucchini and onion with salt in a large bowl. Cover and refrigerate
2. 8 hours to overnight. Rinse vegetables with cold water and drain well. Mix dry mustard
3. celery seed
4. nutmeg
5. and pepper together in a bowl. Combine sugar
6. vinegar
7. and bell pepper in a large pot with drained vegetables and spice mixture. Bring to a simmer over medium heat and cook until vegetables are tender
8. about 25 minutes. Meanwhile
9. inspect fourteen 1/2-pint jars for cracks and rings for rust
10. discarding any defective ones. Immerse in simmering water until relish is ready. Wash new
11. unused lids and rings in warm soapy water. Pack vegetables into hot
12. sterilized jars
13. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower the jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover the jars by at least 1 inch. Bring to a rolling boil
14. cover
15. and process for 25 minutes. Remove the jars from the stockpot and let rest
16. several inches apart
17. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
18. dark area. Editor's Note: Nutrition data for this recipe includes the full amount of pickling ingredients. The actual amount consumed will vary.