

Green Tomato and Pepper Relish

Savannah · 29/09/2024

**Prep Time**

2 hrs 20 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

A great green tomato and pepper relish to put on everything Youll be cooking things just so you can use this recipe

Ingredients

- - 12 large green tomatoes
- cut into large chunks - 6 large green bell peppers
- cut into large chunks - 6 large red bell peppers
- cut into large chunks - 10 large onions
- cut into large chunks - 4 cups boiling water
- or as needed - 4 cups vinegar - 5 cups white sugar - 1 tablespoon salt - 2 teaspoons ground turmeric - 1 (8 ounce) jar mustard - 6 (1 pint) canning jars with lids and rings

Instructions

1. Place green tomatoes
2. bell peppers
3. and onions in a food processor; pulse until coarsely chopped. Transfer to a large bowl. Pour boiling water over vegetable mixture; drain. Transfer vegetable mixture to a large pot. Add vinegar
4. sugar
5. salt
6. turmeric
7. and mustard; stir to combine. Bring mixture to a boil until vegetables are softened
8. 10 minutes. Sterilize the jars
9. lids
10. and rings in boiling water for at least 5 minutes. Pack relish into the hot
11. sterilized jars
12. 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 and screw on the rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
13. cover the pot
14. and process for 15 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 (lid does not move up or down at all). Store in a cool
19. dark area.