

Zucchini Relish with Sweet Peppers

Savannah · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

10 hrs

Description

This zucchini relish with red and yellow peppers is better than any youd buy in a store I cant keep it on my shelf I have the town asking for it Im not a big fan of relish but I love this Use lots of zucchini for this time of year Try it youll love it

Ingredients

- - 10 cups chopped zucchini - 4 cups chopped onion - 1 red bell pepper
- chopped - 1 yellow bell pepper
- chopped - ¼ cup kosher salt - 4 cups white sugar - 2 ½ cups cider vinegar - 1 tablespoon cornstarch - 2 teaspoons celery seed - 1 teaspoon ground turmeric

Instructions

1. Toss zucchini
2. onion
3. and bell peppers with kosher salt in a large bowl. Allow vegetables to rest for 8 hours. Rinse and drain vegetables thoroughly. Transfer to a large pot. Add sugar
4. cider vinegar
5. cornstarch
6. celery seed
7. and turmeric. Cook over medium heat until thickened
8. about 50 minutes. When the zucchini mixture is almost finished cooking
9. inspect six pint-sized jars for cracks and rings for rust
10. discarding any defective ones. Immerse in simmering water for at least 5 minutes. Wash new
11. unused lids and rings in warm soapy water. Pack the zucchini mixture into the hot
12. sterilized jars
13. filling to within 1/4 inch of the top. Run a clean knife or a 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 jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
14. cover
15. and process for 30 minutes. Remove the jars from the stockpot and let rest on a wood or cloth-covered surface
16. several inches apart
17. until cool. 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. From the Editor Nutrition data for this recipe includes the full amount of kosher salt and brine. The actual amount consumed will vary.