

Big Mom`s Chili Relish

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Yield: 6 to 8 pints

24 large ripe tomatoes

8 onions

12 green peppers

3 teaspoons cinnamon

2 teaspoons celery seed

4 cups vinegar

2 1/2 cups sugar

4 tablespoons salt

3 teaspoons red pepper

Preparation Time: 30 minutes

Cook Time: 2 hours

Scald and peel the tomatoes. Cut up the tomatoes, onions and green pepper. Place in a large pot with water. Let boil for one hour.

Add the cinnamon, celery seed, vinegar, sugar, salt and red pepper. Boil for one additional hour. Do not use a lid on the pan when boiling.

Place in scalded pint jars (six to eight).

Best when served with scrambled eggs or sausage or hot dogs.

Per Serving (excluding unknown items): 3447 Calories; 15g Fat (3.5% calories from fat); 49g Protein; 868g Carbohydrate; 78g Dietary Fiber; 0mg Cholesterol; 25924mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 54 Vegetable; 0 Fat; 37 1/2 Other Carbohydrates.