

# Grandma Cassie`s Hot Relish

*Becky Stewart - Jacksonville, FL  
Treasure Classics - National LP Gas Association - 1985*

**Yield: 6 pints**

*4 cans (6 ounce ea)  
tomatoes, cut up  
1 cup sugar  
1 cup white vinegar  
1 to 1-1/2 cups hot green  
peppers, cut up  
2 medium onions, cut up  
salt (to taste)  
pepper (taste)*

**Preparation Time: 20 minutes**

**Cook Time: 1 hour 30 minutes**

Place all of the ingredients in a large pot or Dutch oven. Cook over medium-low heat, stirriing occasionally (Do Not Cover The Pot).

After cooking for 1-1/2 hours, pour the rellish into scalded mason jars and cap while still hot.

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Per Serving (excluding unknown items): 995 Calories; 2g Fat (1.6% calories from fat); 7g Protein; 256g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 55mg Sodium. Exchanges: 7 1/2 Vegetable; 14 1/2 Other Carbohydrates.