
Jerusalem Artichoke Relish

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 quarts (4 pounds) chopped artichokes
1 quart (2 pounds) ground onions
6 bell peppers, ground
2 cauliflower heads, broken into florets
1 gallon water
1 pint salt
1/2 cup flour
2 cups sugar
2 tablespoons dry mustard
1 tablespoon turmeric
2 1/2 quarts white vinegar
2 jars (4 ounce ea) pimiento, chopped
1 tablespoon mustard seed
2 teaspoons celery seed

Scrub and chop the artichokes. Add the ground onions, peppers and cauliflower. Soak overnight in a water and salt mixture. Drain well in a colander and rinse with clear water.

In a bowl, mix the flour, sugar, mustard and turmeric. Add enough vinegar to make a paste.

Heat the remaining vinegar in a large roaster or preserving kettle. Add the paste mixture. Cook for about 5 minutes to blend. Add the vegetables, pimiento, mustard and celery seeds. Bring to a boil.

Seal in pint jars.

Yield: 8 to 10 pints

Condiments, Sauces

Per Serving (excluding unknown items): 2445 Calories; 10g Fat (3.1% calories from fat); 20g Protein; 648g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 204814mg Sodium. Exchanges: 4 Grain(Starch); 1/2 Lean Meat; 7 1/2 Vegetable; 1 Fat; 36 1/2 Other Carbohydrates.