

Rhubarb Relish

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 quart rhubarb, cut fine
1 quart onions, chopped
fine
1 quart weakened vinegar
2 pounds brown sugar
1 teaspoon allspice
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon black pepper*

Mix all of the ingredients in a pot.

Bring to a boil. Simmer for one hour.

Pour the mixture into quart canning jars.

Seal hot.

Per Serving (excluding unknown items): 3775 Calories; 2g Fat (0.5% calories from fat); 12g Protein; 965g Carbohydrate; 22g Dietary Fiber; 0mg Cholesterol; 2527mg Sodium. Exchanges: 1/2 Grain(Starch); 9 1/2 Vegetable; 1 1/2 Fruit; 0 Fat; 58 Other Carbohydrates.