

Tomato Relish

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

*1 peck ripe tomatoes
2 cups onions, cut fine
2 cups celery, cut fine
4 red peppers, seeds
removed, cut fine
4 green peppers, seeds
removed, cut fine
4 cups vinegar
4 cups sugar
1/2 cup salt
1/2 cup mustard seed*

Peel and chop one peck of ripe tomatoes. Place in a sack to drain overnight.

Squeeze the tomato sack so the tomatoes are rather dry. Place in a large bowl.

Add the onions, celery, red and green peppers, vinegar, sugar, salt and mustard seed.

Mix well. Pack the relish into the canning jars.

Seal.

Per Serving (excluding unknown items): 4093 Calories; 29g Fat (5.9% calories from fat); 37g Protein; 990g Carbohydrate; 35g Dietary Fiber; 0mg Cholesterol; 51431mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 17 Vegetable; 4 Fat; 57 1/2 Other Carbohydrates.