
Green Tomato Relish

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1/2 bushel (48 to 56 medium) green tomatoes

12 green bell peppers, seeded

12 red bell peppers, seeded

6 to 8 white onions

2 quarts cider vinegar

1 quart white vinegar

7 cups sugar

1/2 cup salt

1 cup (10 ounce) mustard seed

3 tablespoons celery seed

1 tablespoon cinnamon

1 tablespoon allspice

Grind the vegetables together. A food processor works well for this. Drain off the liquid using a colander.

Place the vegetables into a large kettle. Add two quarts of vinegar. Boil for 30 minutes, stirring frequently. Drain very well.

Add one quart of vinegar, sugar, salt and the spices. Simmer for 3 minutes.

Pack into hot jars. Adjust the lids and process in a boiling water bath for 15 minutes.

(Very good on roast beef.)

Yield: 15 to 20 pints

Condiments, Sauces

Per Serving (excluding unknown items): 7027 Calories; 15g Fat (1.8% calories from fat); 41g Protein; 1835g Carbohydrate; 75g Dietary Fiber; 0mg Cholesterol; 51330mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 42 Vegetable; 1 1/2 Fat; 105 1/2 Other Carbohydrates.