

Rainey Wright's Zucchini Relish

12 Cups Grated Zucchini

(Ours were 5 small zucchini and 1 and ½ medium sized zucchini to get 12 cups.)

4 Cups Grated White Onion

1 Large Grated Red Pepper

1 Large Grated Green Pepper

5 Tablespoons Table Salt

2 ½ Cups Apple Cider Vinegar

6 Cups Granulated White Sugar

¾ teaspoon Nutmeg

¾ teaspoon Turmeric

½ teaspoon Black Pepper

1 tablespoon Dry Mustard

1 ½ teaspoon Celery Seed

¾ tablespoon Corn Starch

Day 1

It is recommended to grate the vegetables with a food processor. Chop the peppers into small pieces to feed into the processor, being sure to remove the seeds first. Chop the zucchini into 1 inch cubes and grate. Repeat with the white onion.

Once all the vegetables are grated, place the peppers in small bowls with lids and place in refrigerator overnight.

The zucchini is placed into a large pot. Next, add the salt and the grated onion to the grated zucchini and mix well. The zucchini will become very moist. Cover the pot and leave on the counter overnight.

Day 2

Start by rinsing out the salt from the zucchini. Place pot into sink and add cold water until the water covers the zucchini. Stir the mixture and then drain the zucchini into a large colander. Repeat 3 or more times until the zucchini does not taste salty. Rinse the pot out and place the zucchini back into the pot. Add the peppers from the fridge and stir.

Make the syrup. Start with a large sauce pan, add the vinegar, Nutmeg, Turmeric, Ground Black Pepper, Dry Mustard, Celery Seed, Granulated Sugar, and Corn Starch. Mix well. Place on medium high heat and bring to a boil. When the syrup comes to a boil, dump the syrup into the zucchini mixture. Place the zucchini on to simmer. When it is simmering over a medium to medium high heat, let simmer for ½ hour. Immediately can into hot sterilized canning jars. Makes 6 to 7 pints.