

Fall Relish

From Angie Haage-Hubbs.

“My grandma used to actually grind her relish up but I like it better if it’s not all mushy. I use a food processor. It’s more crispy and colorful.”

Directions:

Use a food processor to separately chop green tomatoes, onion, cabbage and peppers. Mix well with salt and let stand overnight. Rinse well with cold water and drain well.

In a separate bowl, sift sugar, celery seed and turmeric. Pour over vegetable mixture and stir well. Add apple cider vinegar and water, pour into a large, heavy saucepan and heat to boil.

Reduce heat and simmer for 3 minutes.

Put into jars and seal.

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Part 1 Ingredients:

4 cups ground green tomatoes

4 cups ground onion

4 cups ground cabbage

6 to 8 red sweet peppers

12 green bell peppers

1/2 cup salt

Part 2 Ingredients:

6 cups sugar

1 tablespoon celery seed

1 1/2 teaspoons turmeric

4 cups apple cider vinegar

2 cups water

