

# Momma's Homemade Sweet Zucchini Relish

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SERVINGS: 5-6 pint jars    PREP TIME: 30 mins    TOTAL TIME: 2 days

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*Proud to share my mothers sweet zucchini relish recipe. Canned every year in our family. It simply the best relish!*

## Ingredients:

- 10 cups Zucchini (green squash)
- 2 White Onions
- 1 Red Bell Pepper
- 1 Green Pepper
- 6 cups Sugar
- 2 1/2 cups Apple Cider Vingar
- 5 tbsp Salt
- 1 tbsp Dry Mustard
- 1 tbsp Tumeric
- 1 tbsp Cornstarch
- 1/2 tsp Black Pepper
- 2 tsp Mustard Seed
- 2 tsp Celery Seed
- 2 1/2 cups Cider Vinegar



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## Directions:

### Day 1:

1. Using a food processor roughly chop up zucchini, onion and peppers together and mix together in a bowl
2. Add 5 tablespoons salt and mix thoroughly, cover and refrigerate overnight or 8 hours.

### Day 2:

1. Remove vegetable from refrigerator, place in colander and rinse with cold water. Allow to drain.
2. Add all dry ingredients together.
3. Combine vegetables and dry ingredients together in a large pot and place over medium-high heat till it boils.
4. Lower temp and continue to cook for approximatly 30 minutes, stirring often.
5. Boil the jars, caps and lids to sterilize.
6. Once completely cooked, fill jars to approximatly 1/2 inch from the top of the jar.
7. Place the lid and cap on and tighten. Place in boiling water for approximately 15 minutes or until the lid top click downward indicating an appropriate seal.

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## Notes:

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calories  
14

fat  
0

carbs  
3

protein  
0

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*\*serving size is 2 tbsp*