

## Zucchini Relish

From: Ball Blue Book (2008)

**Yield: Makes about 4 half-pint jars**

2 cups chopped zucchini (about 3 medium)	2 T. salt
1 cup chopped onion (about 1 medium)	1 ¾ cups sugar
½ cup chopped sweet green pepper (about 1 small)	2 tsp celery seed
½ cup chopped sweet red pepper (about 1 small)	1 tsp mustard seed
	1 cup cider vinegar

Combine zucchini, onion, green and red peppers; sprinkle with salt; cover with cold water. Let stand 2 hours. Drain; rinse and drain thoroughly. Combine remaining ingredients in a large saucepan. Bring to a boil. Add vegetables; simmer 10 minutes. Pack hot relish into hot jars, leaving ¼ inch headspace. Remove air bubbles. Adjust two-piece caps. Process 20 minutes\* in a boiling-water canner.

\*Recipe time has been adjusted from 10 minutes at sea level to 20 minutes for altitude in Utah County.

## Zesty Zucchini Relish

From: Ball Complete Book of Home Preserving (2006)

*Horseradish and hot peppers give this relish its zest. It's a great way to use up extra zucchini from the garden, and it makes a great accompaniment to bratwursts hot off the grill.*

**Yield: Makes about 5 pint (500 mL) jars**

### TIPS

We recommend using cayenne or Holland (Dutch) chili peppers if you prefer a hotter relish. If you like a milder relish, use varieties such as yellow wax or New Mexico. When cutting the hot peppers, wear rubber gloves to keep your hands from being burned.

12 cups finely chopped zucchini	1/3 cup pickling or canning salt
4 cups chopped onions	2 ½ cups granulated sugar
2 red bell peppers, seeded and chopped	2 ½ cups white vinegar
1 green bell pepper, seeded and chopped	1 T. ground nutmeg
	1 T. ground turmeric
	4 T. prepared horseradish
	1 chili pepper, including seeds, chopped (see tips at left)

1. In a large glass or stainless steel bowl, combine zucchini, onions, red, and green peppers and pickling salt. Cover and let stand in a cool place (70 to 75 degrees F) for 12 hours or overnight. Transfer to a colander placed over a sink and drain. Rinse with cool water and drain thoroughly. Using your hands, squeeze out excess liquid.
2. In a large stainless steel saucepan, combine drained zucchini mixture, sugar, vinegar, nutmeg, turmeric, horseradish and chili pepper. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat and boil gently, stirring frequently, until liquid is reduced and moisture is the consistency of a thin commercial relish, about 45 minutes.
3. Meanwhile, prepare water-bath canner, jars, and lids.
4. Ladle hot relish into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot relish. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 25 minutes\*. Remove canner lid away from you. Wait 5 minutes, and then remove jars. Cool, label, and store.

\*Recipe time has been adjusted from 15 minutes at sea level to 25 minutes for altitude in Utah County.