



SWEET ZUCCHINI RELISH

10 cups of grated zucchini (about 5 pounds)
4 cups chopped onion
¼ cup salt
5 cups sugar
2 ¼ cups white vinegar (5% acidity)
1 Tablespoon celery seeds
1 Tablespoon ground turmeric
1 Teaspoon pepper
1 red bell pepper, diced, optional

Combine first 3 ingredients in a large bowl. Cover and refrigerate 8 hours or overnight.

Transfer zucchini to a colander and rinse under cold running water. Drain well, and press between layers of paper towel

Combine zucchini mixture, sugar and remaining ingredients in a Dutch oven. Bring to a boil over medium-high heat; reduce heat and simmer 30 minutes, stirring often.

Pack hot mixture into hot jars, filling to ½ inch from the top. Remove air bubbles; wipe jar rims. Cover at once with metal lids and screw on bands.

Process in boiling-water bath 15 minutes. **Yield:** 9 half pints.