

Tim Farmer's Country Kitchen

END OF GARDEN RELISH

*1 quart zucchini, diced
2 cups green tomatoes, diced
2 cups cucumbers, diced
1 cup onion, diced
1/4 cup banana peppers,
diced
1 red pepper, diced
1 cup cabbage, diced
1/3 cup canning and
pickling salt*



Use half pint sized jars. Sterilize jars in boiling water before canning. Mix together all vegetables in a pot with salt and cover with ice. Let sit for 3 hours. Remove ice then strain and wash vegetables.

BRINE

*3 cups vinegar
1 1/2 cups sugar
1 teaspoon mustard seed
1/2 teaspoon turmeric
1 teaspoon pickling spices
2 cloves garlic*

Bring brine to boil for 5 minutes. Add vegetables and boil for another 15 minutes. Pour mixture into jars leaving 1/2 inch of headspace, and cover with lids. Hot pack each jar in large pot of boiling water for 10 minutes, remove and let cool.

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