



## Zucchini Relish Recipe

This relish is easy to make and good as a condiment for summer burgers and sandwiches. It is a great way to use excess zucchini from your garden, or vegetables that are seasonably available at the grocery store.

**Yield:** 4 half-pint jars

- 2 c chopped zucchini (about 3 medium)
- 1 c chopped onion (about 1 medium)
- ½ c chopped sweet green pepper (about 1 small)
- ½ c chopped sweet red pepper (about 1 small)
- 2 Tbl salt
- 1 ¾ c sugar
- 2 tsp celery seed
- 1 tsp mustard seed
- 1 c cider vinegar



Source: Ball Blue Book (2008)

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

### Instructions:

1. Combine zucchini, onion, green and red peppers; sprinkle with salt; cover with cold water. Let stand 2 hours. Drain;rinse and drain thoroughly. Set aside.
2. Combine remaining ingredients in a large saucepan. Bring to a boil.
3. Add vegetables;simmer 10 minutes.
4. Pack hot relish into hot jars, leaving ¼ inch headspace. Remove air bubbles.
5. Wipe rim with clean cloth or paper towel, center lid on jar, screw band down till resistance is met, then increase to fingertip-tight.
6. Process half-pint jars as stated in **Table 1**.

**Cook's Notes:** The recipe is a great way to use excess zucchini from your garden, or vegetables that are seasonably available at the grocery store.

Make sure the vinegar you use is at least 5% acidity. This acidity is printed on the label of the vinegar container.

TABLE 1				
		Process Time at Elevations of -		
Style of Pack	Jar Size	0 – 1,000 ft	1,001 – 6,000 ft	Above 6,000 ft
Hot	Half-Pint	10 min		20 min