

# Hot Dog Relish

*Evelyn Day*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*2 pounds (about six) med  
green tomatoes  
3 medium yellow onions  
1 pound (1/2 head) cabbage  
1 1/2 pounds (about 6)  
sweet green peppers  
3/4 pound (about 3) sweet  
red peppers  
4 tablespoons salt  
1 cup sugar  
2 cups cider vinegar  
1 cup light corn syrup  
1 tablespoon mustard seed  
1 tablespoon celery seed  
1 teaspoon turmeric*

Rinse and clean the vegetables. Put them through a food grinder using a coarse blade. Sprinkle with salt. Mix well. Cover and refrigerate overnight.

Place the vegetables into a large colander. Rinse with cold running water. Drain well, pushing the vegetables against the sides of the colander.

Place the sugar, vinegar, corn syrup, mustard seed, celery seed and turmeric into a five-quart stainless steel or enamel pan. Bring to a boil. Lower the heat to a simmer. Boil gently for 5 minutes.

Stir in the drained veggies. Return to a boil. Lower the heat. Simmer for 10 minutes.

Ladle into hot jars to within 1/4 inch of the tops. Cover with the lids.

Process in a boiling water bath for 5 minutes to seal the jars. Remove and cool.

Store.

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Per Serving (excluding unknown items): 2072 Calories; 6g Fat (2.5% calories from fat); 12g Protein; 538g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 26027mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 8 1/2 Vegetable; 1 Fat; 32 Other Carbohydrates.