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# Zucchini Relish

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**10 cups zucchini, finely chopped or grated**  
**4 cups onion, finely chopped**  
**2 green peppers, chopped**  
**2 red peppers (or one jar pimientos), chopped**  
**1/3 cup salt**  
**1/4 teaspoon turmeric**  
**1 teaspoon nutmeg**  
**1 teaspoon celery seed**  
**1 teaspoon pepper**  
**2 1/2 cups vinegar**  
**4 1/2 cups sugar**

In a large cooker or canner, combine the zucchini, onion, green pepper, red pepper and salt. Mix well. Let stand overnight.

Drain and rinse well with cold water. Add the remaining ingredients. Boil for 20 to 30 minutes.

Ladle into hot jars and adjust the lids. Process in a hot water bath for 15 minutes.

Yield: 6 pints

## Condiments, Sauces

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*Per Serving (excluding unknown items): 4075 Calories; 5g Fat (1.0% calories from fat); 25g Protein; 1045g Carbohydrate; 32g Dietary Fiber; 0mg Cholesterol; 33847mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 18 Vegetable; 1/2 Fat; 62 1/2 Other Carbohydrates.*