

# Zucchini Relish

*Llamas.....the other hummer*



## Ingredients

- 10 cups zucchini, chopped or shredded
- 4 cups onion, chopped or shredded
- 4 green bell peppers, chopped or shredded
- 1 large red pepper, chopped or shredded

Place ingredients in bowl or crock and sprinkle with 5 tablespoons canning salt. Let stand overnight. Rinse with cold water.

## Brine:

- 4 1/2 cups sugar
- 2 1/2 cups white vinegar
- 2 tablespoons celery seed
- 1 tablespoon dry mustard
- 1 tablespoon black pepper
- 1 teaspoon turmeric

Mix all ingredients and pour over relish; cook slowly for 30 minutes. Pack into clean hot pint jars, leaving 1/2 inch head space. Process in boiling water bath 15 minutes.



**Twin Maples Farm**  
**Milton, West Virginia**

[info@simplyllamas.com](mailto:info@simplyllamas.com)