



# Green Tomato Relish

Author: Bob and Robin Young

Categories: Relish

Yield: 12 pts

Preparation Time: 2 hours

Start to Finish Time: 2 hours 40 minutes

Notes: My Mother even put diced fresh pears in this.

Description: This is a great way to use up all those green tomatoes that you have at the end of the season. Sweet, yet with a touch of tartness. I have also use "Green Zebra" heirloom tomatoes.

## Ingredients -

4 qt Green Tomatoes, or partially ripe, diced fine

6 lg Red Onions, diced fine

8 c Sweet Red Peppers, diced fine

1 bn Celery, diced fine

2 c Apple Cider Vinegar

1 c White Vinegar

1 c Brown Sugar, packed

2 c Sugar

1 1/2 c Water

2 t Tumeric

1 t Sea Salt

1 T Mustard, ground

1 t Cinnamon

1 T Allspice, ground

2 t Mustard Seed

2 t Whole Cloves, ground

Serving Ideas: Serve with hamburgers, hotdogs or any place you need to have a relish.

## Directions -

1) Dice all vegetables. Place all ingredients in a 12 quart stock pot and simmer for 20 minutes.

2) Place in sterilized canning jars and hot pack for 20 minutes.