**ZUCCHINI RELISH**

INGERDENTS

9 cups grinded zucchini squash

3 ½ cups sugar

2 large bell peppers, chopped fine

3 cups fine chopped white onions

3cups apple cider vinegar

1cup water

2 teaspoons celery seed

2 teaspoons turmeric

½ cup salt

DIRECTIONS

Grind and measure 9cups of zucchini

Chop finely bell peppers and onion

Put in very large bowl, add

½ cup of salt and cover with cool water.

Mix well and let sit 3 hours or overnight.

Pour vegetables into colander and rinse tell its salt free.

In large pan mix together,

3 ½ cups sugar

3 cups apple cider vinegar

1 cup water

2 teaspoons celery seeds

2 teaspoons turmeric

Bring mixture to a boil and continue to boil for 3 minutes.

Mix in vegetables.

Boil 10 minutes.

Ladle into clean hot jars, wipe rims with damp cloth and seal with hot lids and bands.

Give them a 5 minutes in boiling water, take out and wipe off

And set them upside down for 5 minutes.

Turn them right side up and they will pop as they cool .

Great on hot dogs and anything else you want relish in.

Bon-appetite from, Bettye Moyers 7-10-06