

## **Barbara Bates' Christmas Relish**

12 C. coarsely ground zucchini  
2 green peppers, coarsely ground  
4 C. coarsely ground onion  
2 sweet red peppers, chopped  
1/3 C. pickling salt  
1 teas. turmeric  
1 teas. curry powder  
1 teas. celery seed  
½ teas. pepper  
1 T. cornstarch  
3 C. vinegar  
4 ½ C. sugar

1. In a large enamel pan mix pickling salt into vegetables. Let stand overnight.
2. Drain and rinse with cold water. Mix the remaining ingredients together and add to vegetables.
3. Boil 20 minutes.
4. Pour into sterilized jars and seal.
5. Process as any pickle.