

Tasty Cucumber Relish

From Walking the Red Brick Road, www.redbrickroad.com

Vegetables

6 lbs. grated cucumbers, peeled

1 grated white onion

1 grated carrot

10 grated medium bell peppers (if possible, include some red, yellow and/or orange peppers for better color)

Mix together. Since we almost always have to double and triple this recipe, we use two large plastic storage containers with lids. We pour the vegetables straight into the container from the food processor.

Brine

1 T. turmeric

1/2 C. salt

8 C. water

Mix together. Turmeric is used in dyes and rapidly creates stains that are very hard to remove. Protect your surfaces!

Pour brine over vegetables. Stir well, cover and let sit for 3 hours. Drain. If you are using storage containers, do this in the bathtub. Scoop vegetables from one container into another with colander, pressing out liquid each time. Cover with water and lid, then let stand for 1 hour. Drain, refill with water and drain again.

Syrup

1 T. mustard seed

1 T. cinnamon

1 t. ground cloves

2 t. allspice

2 C. brown sugar

4 C. cider vinegar

Mix and bring to boil, then pour over vegetables. Let stand 10-12 hours.

Boil before filling prepared jars, leaving 1/2 inch head space. Make sure liquid covers vegetable mix. Process in water bath for 10 minutes.

Makes about 7 pint jars. The number of peppers used in the recipe has a rough correlation to the amount of pints.