

# Heritage Recipes

You can share old family recipes and traditions

## Flora's Zucchini Relish

From Flora

In the early 70's, my friend Flora Ogan gave me this recipe for Zucchini Relish and the zucchini! I liked to can, so I tried it out and it was a keeper. It had been given to her by her mother, I think. Since then, this recipe for Zucchini Relish has become a real favorite at our house. We use it in place of pickle relish. In fact my husband will eat it straight out of the jar! So if you have too many zucchini, try this recipe for zucchini relish and you can stop leaving your extra zucchini on your neighbor's porch when they aren't home.

### Flora's Zucchini Relish

10 cups of ground zucchini, unpeeled (originally I grated the zucchini, now I use the food processor)

4 cups of ground onions

1 green pepper, ground

1 red pepper, ground

5 T. salt

Combine the vegetables and sprinkle with salt. Cover with ice cold water and let stand for 3-4 hours. Drain and rinse until no longer tastes salty (3-4 times).

Combine the following in a large cooking pot:

4 cups cider vinegar

2 cups sugar

1 T. turmeric

1 T. mustard seed

1 t. dry mustard

2 t. celery seed

Heat until boiling, add vegetables and return to boil. Pack, boiling hot, into hot pint jars and seal, leaving about 1/4 inch head room. Process in water bath for 10 minutes. Makes about 7 pints.

Submit Your Favorite Recipes along with their stories to

[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)

[www.heritagerecipes.com](http://www.heritagerecipes.com) @