

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Zucchini Relish

Start with:

- 10 cups - Shredded zucchini
- 5 tbsp - Pickling salt
- 4 cups - Onions (finely chopped)

Mix together and refrigerate overnight. Rinse and squeeze out liquid and put in a big kettle.

Then add:

- 1 - Green pepper (finely chopped)
- 1 - Red pepper (finely chopped)
- 2 ¼ cup - White vinegar
- 6 cup - Sugar
- ½ tsp - Pepper
- 1 tsp - Mustard
- 1 tsp - Turmeric
- 1 tsp - Corn starch
- 2 tsp - Celery seed
- 2 tsp - Mustard seed

Boil for 30 minutes or longer.

Directions:

Then put into pint size canning jars topped with a lid and seal. I usually drain a little of a little of the juice off before adding to the jars.

Enjoy in salads, add to hot dishes, or on hamburgers or hotdogs.



Untiedt's Vegetable Farm, Inc.

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Special Event or Canning Project?

Quantity Prices Available When You Pre-order