

Relish



YIELD: 6 - 500ML JARS

PREP: 4 HRS

PROCESS: 10 MIN

Ingredients

- 7 Large Cucumbers
- 4 Onions
- ¼ c. Pickling Salt
- 3 c. White Sugar
- ½ c. All Purpose Flour
- 1 tsp. Turmeric
- 1 tsp. Ginger
- 1 tsp. Celery Seed
- 3 c. White Vinegar
- 1 c. Water

Directions

1. Grate cucumbers and onions into a large bowl. Spread salt onto the mix, cover and leave overnight.
2. Remove the liquid and dispose as it is mostly water and not needed.
3. In a separate bowl mix together the sugar, flour, turmeric, ginger and celery seed.
4. Heat water and vinegar in a large pot and then whisk in the sugar mix.
5. Finally stir in cucumber mix and bring to a boil and stir until thickened; about 15 minutes.
6. Relish will fill 4 – 1 pint jars; can as per normal canning process.