

Tangy Green Tomato Relish: A Zesty Burst of Garden Flavor

Tangy and Spicy Green Tomato Relish



TIME
15 min

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INGREDIENTS

To create this vibrant Green Tomato Relish, you'll need: 2 quarts green tomatoes , chopped 3 green peppers , diced 5 large onions , finely chopped 3 tablespoons salt

For the Pickling Sauce: 2 1/2 cups cider vinegar 3 cups sugar 1 tablespoon celery seed 1 tablespoon allspice 2 tablespoons mustard seed 2 teaspoons dry mustard 1 teaspoon turmeric 1 teaspoon ground ginger:

DIRECTIONS

1. Steps for the : Recipe
2. Prep and : Salt Vegetables:
3. In a very large bowl or clean food-grade bucket, combine the chopped
4. green tomatoes
5. green peppers
6. , and finely chopped
7. large onions
8. . Sprinkle the
9. 3 tablespoons of salt
10. evenly over the vegetables. Toss thoroughly to coat. Let the mixture sit at room temperature for 4-6 hours. This step draws out excess water. After the resting period,
11. drain the vegetables very well
12. using a colander, pressing gently to remove as much liquid as possible.
13. Prepare : Pickling Sauce:
14. While the vegetables are draining, prepare the pickling sauce. In a large, heavy-bottomed pot (non-reactive, like stainless steel), combine the
15. cider vinegar
16. celery seed
17. mustard seed
18. dry mustard
19. ground ginger
20. . Bring the mixture to a gentle simmer over medium heat, stirring occasionally until the sugar is fully dissolved. Continue to simmer for 10-15 minutes to

allow the flavors to meld.

21. Combine and : Cook Relish:
22. Add the well-drained vegetables to the simmering pickling sauce in the pot. Stir to combine everything. Simmer the mixture for another 10 minutes, stirring occasionally. Then, increase the heat and
23. bring the entire mixture to a full rolling boil
24. Pack : Jars:
25. pack the hot relish into sterilized glass jars

SWAPS & NOTES

Green Tomatoes: Ensure your green tomatoes are firm and free of blemishes.

Any variety of green tomato works well here.

Peppers: While green bell peppers are specified, you can add a spicier pepper like jalapeño or serrano (diced, with seeds removed for less heat) if you prefer a hotter relish.

Red or yellow bell peppers could also add more color.

TIPS FOR SUCCESS

Drain Thoroughly: The success of this relish hinges on properly draining the vegetables after salting.

Squeeze out as much liquid as you can to prevent a watery relish.

Sterilize Jars: Proper sterilization and processing are crucial for food safety and long-term

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