

Sweet Pickle Relish

4 cups unpeeled chopped cuc's,
2 c chopped onions,
1 c chopped green pepper,
1 c chopped sweet red pepper,
¼ c pickling salt,
3 ½ c sugar,
1 c vinegar,
1 tblsp celery seed, and 1 tblsp mustard seed in
a bag or tea ball.

Combine veggies in a large bowl. Sprinkle with salt and cover with cold water. Let stand 2 hours. Drain veggies thoroughly by pressing out liquid. Combine other ingredients in a large saucepan. Bring to a boil. Add the drained veggies. Simmer 10 minutes. Pack hot relish into jars leaving ¼" headspace. Process 10 minutes in canner.

Yields about 4 quarts.