



I am not a fan of relish. I love to make it and share it with friends, but I usually do not use it myself. I don't really like sandwiches either. So there ya go.

A dear friend gave me a jar of this Chow Chow. I thanked her profusely and put it on my shelf and dutifully admired it. Then one day I decided I had better taste it before she asked me about it and I had to admit I didn't really enjoy relish. I made myself tuna sandwich (about the only kind I care for) and put some Chow Chow on it. My sandwich was transformed. In a good way. I really liked the relish!

I have been looking forward all season to making this relish because it is a perfect end-of-season product. It even uses green tomatoes. It is also beautiful with all the colors - red bell pepper, carrot, onion, several colors of green.

This relish is great with sausages, pork, and ham, or serve it with hot dogs or burgers.

Chow-Chow Relish

** makes approximately seven 8-oz jars

- 2 cups diced English cucumber
- 1 ½ cups diced seeded red bell peppers
- 1 ½ cups diced green cabbage
- 1 ½ cups diced onions
- 1 ½ cups diced green tomatoes, unpeeled
- 9 cups water, divided
- 1 cup salt pickling or canning salt
- 3 cups white vinegar
- 2 ½ cups granulated sugar
- 3 Tbsp mustard seeds
- 2 Tbsp celery seeds
- 1 Tbsp turmeric
- 1 ½ cups diced green beans, blanched

1 ½ cups diced carrots, blanched



Purdy ain't it?

In a large bowl, combine cucumber, peppers, cabbage, onions, and green tomatoes. Add 8 cups water and the salt. Cover and let stand overnight. Drain in a colander, rinse, and drain again. Allow to sit for several minutes to remove as much water as possible. You may need to squeeze it a little to remove more water.

In a large nonreactive pot, combine 1 cup water, vinegars, sugar, mustard seeds, celery seeds, and tumeric. Bring to a boil. Add cabbage mixture, green beans and carrots and simmer about 40 minutes until thick. Much of the liquid will evaporate, and it will be a little thinner than a typical store-bought relish.

Ladle into sterilized jars leaving ½ inch headspace. Center lids and screw down the ring only finger-tight Process 10 minutes, adjusting for altitude if needed. Wait 5 minutes, remove jars, and allow to cool for 24 hours before storing.

** I diced mine in ~¼" dice. Because the pieces were small I only got six 8 oz. jars.