

ZUCCHINI RELISH

4 - 4 ½ pounds zucchini, chopped	1 cup vinegar
2 medium onions, chopped	1 cup water
1 sweet red pepper, chopped	2 teaspoons ground turmeric
2 tablespoons salt	1 teaspoon ground nutmeg
2 cups sugar	1/8 teaspoon pepper

Place zucchini, onions and red pepper in food chopper and process using coarse blade. Add salt. Cover; refrigerate overnight. Drain; rinse in cold water. Drain well. In 4 to 5-quart kettle or Dutch oven combine zucchini mixture, sugar, vinegar, water, celery seed, turmeric, nutmeg, and pepper. Bring mixture to boiling. Cover; boil gently for 10 minutes, stirring frequently. Ladle zucchini mixture into hot, clean pint jars, leaving 1/2-inch head space. Adjust lids. Process in boiling water bath 15 minutes. (Start timing when water returns to boil.) Makes 4 pints.