Squash Relish

Ingredients

- 10 cups squash, diced
- 4 medium onions, chopped
- 1 cup pimentos
- 1 cup green pepper chopped
- 3 tsps salt
- 4 1/2 cups sugar
- 2 cups vinegar
- 1 1/2 tsps celery seed
- 2 tbsps corn starch
- 1 tsp turmeric

Summary

Yield: 0
Source: Nell Hutchins
Prep Time: 1 hour
Category: Relishes
Cuisine: American
Tags: squash, relish

Instructions

Mixed vegetables together and sprinkle salt over the mixture of vegetables and let's stand for 4 hours. Drain and rinse. In a large pan measure, vinegar, celery seed, cornstarch, and tumeric. Bring to a boil and place vegetables in mixture and boil 20 minutes. Put in hot jars and seal with hot lids and rings.

Notes

This was a handwritten recipe found in Nell's cookbooks.