

RUSTIC RELISH

6	lbs	guttled' cucumbers - no seeds
		@12lbs of cucumbers required
2	ea.	red peppers - large - 3 smaller
2	ea.	green peppers - large - 3 smaller
2	lbs	Onions
4	lt	Water
1/2	cup	picking salt
6	cups	Sugar
1	litre	white vinegar
1	tbsp	Turmeric
1.5	tbsp	Mustard Seed
1	tbsp	Celery Seed
3	tbsp	Corn Starch



STEP	DIRECTIONS
1	Grind or chop ingredients to relish size bits.
	You can peel some of the cucumbers and leave some with the skin on for that more authentic look. The peppers also add contrast, I hand chop mine.
2	Mix salt and 4 ltr of HOT water (I use a stock pot)
3	Add vegetables and mix together
4	Let stand, covered, over night.
5	The next morning, drain then rinse veg, and then drain well.
6	Add mixture to large pot (I use the same stock pot)
7	stir in white sugar and vinegar, stir well.
8	add turmeric, mustard seed and celery seed to the mixture, stir in well.
9	bring to a boil for 1/2 to 1 hour, stirring frequently.
	Depending on the size you chopped the items and amount of water still in the mixture. You want to boil it long enough so when you add the starch it sets to the desired consistancy and the items cooked.*
10	add corn starch to 1/2 cup cold water and mix well
11	add to mixture and cook for a few moments more to thicken
12	Bottle in Sterile Jars.

*using a food processor will shred the ingrediants - you can do both - process some and hand chop some - your taste will determine your next batch

*boiling off some of the excess water from the mixture will help improve the consistancy. It all depends how well it strained after the rinse.