

# TIM FARMER'S COUNTRY KITCHEN

## GREEN TOMATO RELISH

**YIELD: 4 Pint Jars**

*5 tomatoes, diced*  
*1 cucumber, seeded and diced*  
*2 cups cabbage, diced*  
*1/2 of green pepper, diced*  
*1/2 of red pepper, diced*  
*1/2 of yellow pepper, diced*  
*1/2 onion, diced*  
*1 1/2 tablespoons pickling salt*  
*1 cup apple cider vinegar*  
*1/3 cup water*  
*1 1/2 teaspoons mustard seed*  
*3/4 tablespoon turmeric*  
*3/4 tablespoon celery seed*  
*1 1/4 cup sugar*



Chop up all vegetables and place in bowl. Sprinkle with pickling salt and stir to coat. Refrigerate overnight. Drain and rinse vegetables and set aside. In large pot, bring apple cider vinegar, water and 3 spices to a boil. Once boiling, stir in sugar until dissolved. Pour in vegetables and stir to combine. Bring back to a boil for 2 minutes. Sterilize jars and lids. Ladle vegetables into jars, leaving 1/2 inch head space. Wipe rim with vinegar and hand tighten lids. Place in deep pot of boiling water (making sure water covers the tops of the jars) Let boil for 10 minutes. Once complete, remove and drain on towel. Will hear "pop" when jars seal. Lasts 3 months.