

## **Green Tomato Relish**

7 lbs green tomatoes  
3 onions  
1 pt. vinegar  
2 lbs light brown sugar  
2-3 tbs salt  
1 tbs mixed pickling spices in bag  
1 tbs celery seed  
2 red or green peppers chopped

Chop tomatoes and onions to relish consistency. Salt and let set overnight.  
In morning, drain and cover with equal parts water and vinegar. Bring to a boil.

Syrup: Combine 1 pint vinegar and 2 lbs brown sugar, celery seed, chopped peppers and pickling spices. Bring to a boil, add tomatoes and onions and bring to boil again. Bottle in clean pint jars with clean lids while still hot. Make sure they seal as they cool.

## **Cucumber Relish**

7 large cucumbers  
5 large onions  
Salt  
3 cups vinegar  
½ cup flour  
3 ½ cups brown sugar  
2 tbs turmeric  
1 tsp ginger  
½ tsp pepper

Peel 7 large cucumbers and 5 large onions. Chop to relish consistency. Salt and set overnight. In morning, pour into colander and let drain while preparing the rest.  
Heat 3 cups vinegar, ½ cup flour, 3 ½ cups brown sugar, 2 tbs. turmeric, 1 tsp. ginger, ½ tsp. pepper, 1 cup water. Boil 5 minutes, add cukes and onions. Boil slowly for 10 more minutes. Bottle in pint jars with lids. Make sure they seal as they cool.