

Nancy's Yummy Garden Relish

This recipe usually makes approximately 12 - 250ml jars or 6 - 500ml jars. It is delicious with roast beef, cold cuts, and burgers. And it is a great garden relish to share so why not gift a jar or two to a family member or friend at Christmas? Who wouldn't like a yummy jar of freshness from your garden?

Ingredients

- 2 cups cauliflower, cut into small florets
- 6 cups cucumber finely chopped. Remove seeds if cucumbers are extra large
- 3 cups kernels of sweet corn, raw cut off the cob
- 2 cups onion, finely chopped
- 1 cup celery, finely chopped
- 1 cup sweet red pepper, finely chopped
- 2 cups raw yellow beans, cut into (½") 1.25cm pieces

Hint ~ to lessen your prep time for chopping cucumbers, onion, celery, and red pepper, use a food processor, one vegetable at a time and run it only for a few seconds. You want some pieces and small chunks in relish, not mush.

Method

Combine all the above veggies in a large 10 to 12 litre stainless steel pot. Add the following:

- 4 cup white vinegar
- 2 cup white sugar
- 2 teaspoon celery seed
- 2 tablespoons mustard seed
- 1 tablespoon dry mustard
- 2 teaspoons turmeric
- 2 tablespoons of coarse pickling salt

Cook for 30 to 40 minutes on medium heat until veggies are tender, stirring regularly to prevent sticking.

Ladle hot relish into hot sterilized jars, leaving ½" or 1cm headspace. Remove air bubbles (clean spoon or knife pushed down into the jar a couple of times) and adjust headspace, if necessary, by adding a little more hot relish. Wipe the rim with a clean cloth or paper towel. Centre new hot lid on jar. Screw on band/ring down until resistance is met, then increase to fingertip tight.

Place jars in a canner, ensuring they are completely covered with water. Bring to a boil and process for 8 minutes for 250ml jars or 15 minutes for 500ml jars. Carefully remove the canner lid. Wait 5 minutes, then remove jars with tongs and set on a dishtowel to cool and seal. Label and store in a cool dark place.