

Sweet Onion Relish

This relish is enjoyed by all of my family and a host of friends. Included with jars of jelly, jam, salsa, pickles, etc. in a basket it makes a great gift for Christmas or anytime. I use 1/2 pint jars.

1/2 C All-purpose flour
2 lbs. Light brown sugar
2 tsp. Tumeric
2 tsp. Black pepper
2 tbsp. Mustard seeds
42 oz. Cider vinegar
1 C. plus 2 tbsp. Yellow mustard
2 lbs. Green cabbage, finely chopped
8 lb. Sweet onions, chopped
1 Red pepper, chopped
3 Green peppers, chopped

Mix together flour, sugar, tumeric, black pepper and mustard seeds. Stir in vinegar slowly to prevent lumps. Add mustard. Place into a pot which will be large enough to hold all ingredients. Bring to a simmer over medium heat and cook, stirring, until mixture begins to thicken. Add cabbage. Cook until it just begins to soften. Add onions and peppers and continue to cook until they also just begin to soften. Stir frequently to prevent scorching.

When the vegetables are ready, you may either put them up in hot, sterilized canning jars (follow the directions on the package to seal the tops) or you may simply store in the refrigerator. It will keep there in jars for about 2 months.