

MARGARET'S SQUASH RELISH Bryan Angi Neal

10 cups ground yellow squash
4 cups ground onions
1 cup ground bell pepper
mix above ingredients thoroughly, set aside
in a small bowl, combine
1 tsp. turmeric,
1 tsp. nutmeg,
1 tsp. dry mustard,
2 tsps. celery seed,
1 tsp. corn starch,
2 tsps. salt.

Mix thoroughly.

In a large pot, combine

4 cups sugar and 2 1/2 cups vinegar.

Mix well, bring to a simmer. Add small bowl of dry ingredients, stir until blended. Add squash mixture and stir well. Boil for 30 minutes. Ladle boiling mixture into hot pint or 1/2 pint jars, and seal. Hot water bath for 15 minutes. Makes approx. 8 pints.

Mom's note: "This is real good with dried beans"