

Piccalili (green tomato relish) Raquan M Hoffer

1 head of cabbage

20 green tomatoes end cut off

12 green bell peppers

6 red bell peppers

6 yellow bell peppers

8 onions

1 T celery seed

1T mustard seed

2 1/2 tsp tumeric

2 C brown sugar

2 C white sugar

2 C water

2 1/2 C white vinegar

1/2 C salt

Finely chopped cabbage, peppers, onions with food processor. Place in large pan, sprinkle with 1/2 c salt place in refrig for 24 hour.

Next day drain all liquid from cabbage, onions, peppers, now add dry ingredients, water, vinegar, sugars. Place on stove top, stirring frequently to mix, bring to boil, cover reduce heat for 3 mins.

Place in sterilized jars. Place in hot bath for 10 min. Remove let cool store in cabinet, place opened jar in refrig.