

Zucchini Salsa By Shannon Grady on Monday, September 9, 2013 at 3:52pm

- 10 cups zucchini, shredded
- 4 medium sized onions, chopped
- 2 medium sized green peppers, chopped
- 2 medium sized red peppers, chopped
- 1/4 cup pickling salt
- 1 tablespoon pickling salt
- 2 tablespoons dry mustard
- 1 1/2 tablespoons of minced garlic
- 1 tablespoon cumin
- 2 cups white vinegar
- 1 cup brown sugar
- 2 tablespoons red pepper flakes
- 1 teaspoon nutmeg
- 1 teaspoon pepper
- 5 cups chopped ripe tomatoes
- 12 ounces tomato paste

Day One: In a large bowl combine; zucchini, onions, green pepper, red pepper and the 1/4 cup of pickling salt. Mix together and cover. Let stand over night in the fridge. I actually got up quite early and completed this portion of the recipe in the morning, only so I could go about my day & complete the salsa that evening (approx. 12 hours later).

Day Two (or 8-12 hours later): Rinse & drain your zucchini solution well and put into your large pot (in case the bold, italic, underlined font wasn't enough - I want to emphasize that you really do need a large pot for this recipe) and add your mustard, garlic, cumin, vinegar, brown sugar, pepper flakes, salt, nutmeg, pepper, tomatoes and tomato paste.

Bring your zucchini salsa potion to a boil and simmer for 15 minutes and pour into sterilized jars. Seal each jar & set into a boiling water bath for 15 minutes.