
Aunt Edith's Good Relish

From Jeanette's Recipe Cards

| Quantity | Ingredients | Preparation Notes |
|----------|------------------------------|---|
| 7 C | Peeled Ripe Ground Cucumbers | • Combine cucumbers, onions, carrots and salt. |
| | | • Cover with water, let stand 2 hours and drain |
| 4 | Ground Onions | • Add remaining ingredients |
| 3 C | Ground Raw Carrots | • Cook 1 hour |
| 2 Tbsp | Salt | • Pack in jars and seal. |
| 2 | Red Sweet Peppers | |
| 5 C | Sugar | |
| 3 C | Vinegar | |
| 1 Tbsp | Mustard Seed | |
| 1 Tbsp | Celery seed | |