



Zucchini Relish



Ingredients

10c Zucchini
(peeled, grated)
4½ c ground onion
1c Salt
3 green peppers
2 red peppers

Yield:
9 Pint Jars

A recipe from the kitchen of: Susan Hansen

Directions:

- Remove seeds from zucchini and coarse grind. Don't peel.
- Peel onions and grind.
- Cover vegetables with salt and let stand overnight.
- Wash twice. Chop or grind peppers.
- Make the syrup (see recipe below)
- Add vegetables to syrup and cook about 15 minutes. Don't over cook.
- Put in hot, clean jars and adjust hot lids and rings. They will seal themselves. No need to process in a canner.



Zucchini Relish Syrup



Ingredients

2 1/4 c vinegar
4 1/2 c sugar
2 t cornstarch
1 t dry mustard
2 t turmeric
2 t celery seed

A recipe from the kitchen of: Susan Hansen

Directions:

- Combine all ingredients in a 1 quart mixing bowl.
- Add to vegetables from Zucchini Relish recipe and mix well.
- Then finish Zucchini Relish recipe as directed.



Zucchini Cake



Ingredients

2 1/2 c flour
2 t baking powder
1 t soda, salt,
cinnamon
1/2 c milk, oil,
cocoa
2 c sugar
3 eggs
2 t vanilla
2 c shredded
zucchini

A recipe from the kitchen of: Lori Gammil

Directions:

- Grease and flour 2 loaf pans, 2 (8in) rounds, or a 9x13 pan and set aside.
- Combine dry ingredients and set aside.
- In a separate bowl, beat oil and sugar with a mixer until smooth.
- Add eggs one at a time.
- Stir in vanilla and zucchini alternately with a spoon.
- Add dry ingredients. Stir until all is moistened.
- Bake at 350 degrees for 20-30 minutes.

