

# Heritage Recipes

You can share old family recipes and traditions

## Sweet Relish

From JoAnnia

When I was younger, about 20 something, a friend at work gave me this recipe. She has passed on, but I still make the recipe. I am 75 years young. Don't know how old this recipe is, all my family likes it. Can be used in so many ways. Potato salad, hot dogs, just so many to name.

### Sweet Relish

6 lbs cucumbers [Do not peel]

4 cups onions

2 green peppers

1 red pepper

Directions:

Grind and mix together with;

1/2 c canning salt

2 qts Boiling water.

Let stand for 1 hour.

Drain real well, then add the following,

1 tsp. mustard seed

1 tsp. tumeric

1 pint vinegar

5 cups sugar

1 Tbsp. corn starch

Boil 1/2 hour and seal hot in pint jars.

Makes around 6 pints.

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