

## **Zucchini Relish**

*(From Mary Thomas on the occasion of Erwin Schauwecker's 70<sup>th</sup> Birthday)*

10 cups zucchini (ground\*)

4 cups onions (ground\*)

3 tbsp salt

Combine, cover and store in fridge overnight.

In the morning, rinse mixture and wash out salt.

In a large pot (stainless steel preferred) combine:

4 cups white vinegar

4 cups sugar

2 tbsp celery seed

1 tsp dry mustard

1 tsp nutmeg

1 tsp turmeric

2 tbsp corn starch

Combine veggies with vinegar mixture, cook 30 minutes and put in sterilized jars with lids.

*\*Note from Mary: Use an old-fashioned meat grinder!*