

Saucy Salsas and Relish



Savory Southwest Salsa

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| 5 pounds ripe tomatoes | 1 cup cider vinegar |
| 3 cups chopped onions | 3 ½ teaspoons salt |
| 1 cup seeded and chopped chili peppers (Anaheim chilies for mild salsa; part cayenne or jalapeno for spicier salsa) | |

Dip tomatoes in boiling water until skins loosen. Dip in cold water and slip off skins. Core and chop tomatoes. In a 6 to 8 quart saucepan, combine all ingredients. Bring to a boil, stirring often. Reduce heat and simmer 30-45 minutes or to desired consistency. Fill hot pint jars with salsa leaving ½-inch headspace. Carefully run a non-metallic utensil down inside the jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and screw bands on firmly. Process in a boiling water bath canner for 15 minutes. Makes: about 8 half-pints

Sweet Pepper Relish

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| 2 dozen sweet red peppers | 3 cups sugar |
| 7 medium onions | 3 tablespoons salt |
| 3 cups cider vinegar | 2 teaspoons mustard seed |

Halve the peppers; discard seeds and stems. Chop peppers. You will need 2 quarts ground peppers. Grind enough onion to make 3 cups. Combine undrained vegetables with remaining ingredients. Simmer, uncovered, 30 minutes. Seal at once in hot sterilized jars. Makes about 5 pints. Process in boiling water bath canner for 15 minutes.

Squash Appetizer Cups

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| 1 ½ cups shredded zucchini | 2 tablespoons minced fresh parsley | 1 cup biscuit mix |
| 1 ½ cups shredded summer squash | 1 ½ teaspoons minced fresh marjoram or ½ teaspoon dried | ½ teaspoon seasoning salt |
| ½ cup diced onions | | 1 dash pepper |
| ¼ cup parmesan cheese | 1 garlic clove, minced | 4 eggs, lightly beaten |
| ¼ cup shredded Colby cheese | | ½ cup vegetable oil |

In a large skillet, sauté the zucchini and yellow squash over medium heat until reduced to about 1 ½ cup (about 10 minutes). Transfer to a small bowl. Add the onion, cheeses, parsley, marjoram and garlic. In a large bowl, combine the biscuit mix, seasoned salt and pepper. Stir in eggs and oil just until combined. Fold in squash mixture. Fill greased miniature muffin cups three-fourths full. (This may also be baked in a 9 x 13-inch pan and cut into squares. Bake at 350°F for 20-25 minutes or until golden brown and a toothpick inserted comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers. Makes 3 dozen.

Squash Dressing

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| 1 medium onion, chopped | 1 can cream of chicken soup |
| 1 stick butter, melted | 2 cups Pepperidge Farm dressing |
| 2 cups cooked squash, drained | Salt, pepper, sage to taste |
| 2 eggs | |

Mix all ingredients together and pour into a greased 9x13 baking dish. Bake at 350 until browned.

Spicy Red Tomato Relish

4 quarts (about 12-14 pounds tomatoes, peeled, cored and chopped)	1 tablespoon salt
1 or 2 large onions, chopped (2 cups)	1 tablespoon celery seed
2 green bell peppers, chopped (1 ½ cups)	1 teaspoon ground ginger
1 ¾ cups sugar	1 teaspoon ground cinnamon
1 1/3 cups vinegar	1 teaspoon ground cloves
	1 teaspoon ground allspice

Combine all ingredients in a large Dutch oven. Bring to a boil; reduce heat, and simmer about 2 ½ hours until mixture reaches desired thickness. Stir frequently. Spoon relish into hot sterilized jars, leaving ½-inch headspace. Adjust lids; process 15 minutes in a boiling water bath canner. Makes about 8 pints.

Million Dollar Relish

4 pounds trimmed and sliced pickling cucumbers, about 3 quarts	6 green bell peppers, cored, seeded and cut into strips
1 large red bell pepper, cored, seeded and cut into strips	2 large onions, peeled and quartered
¼ cup canning or pickling salt	1 teaspoon dry mustard
6 medium carrots, peeled and cut into sections	1 teaspoon ground turmeric

Grind cucumbers and red bell pepper (separately) in a food process. Combine well in a large bowl, sprinkle with salt, and toss to mix in salt. Cover bowl and set aside at room temperature for four hours. Just before time elapses, grind carrots, green peppers and onions (separately) in food processor and combine with the spices. Drain the pepper and cucumber mixture. Combine all ingredients in a large stockpot, stir well, and bring to a boil. Reduce heat and simmer until the vegetables have softened, about 25 minutes. Ladle into hot pints and process 10 minutes.

Garden Relish

4 cups onions	2 cups water	12 hot peppers (green)
5 cups sugar	12 green peppers	4 teaspoon turmeric
4 cups cabbage	2 teaspoon celery seed	½ cup pickling salt
4 cups vinegar	6 red sweet peppers	
4 cups green tomatoes	2 teaspoon mustard seed	

Grind or chop real fine and drain. Put in large bowl and sprinkle salt over it; refrigerate overnight. Next day, drain and wash in cold water. In large pot, put vinegar, sugar, water, spices, and vegetable mixture. Bring to a boil for three minutes. Put in sterilized jars and seal. Yield: 6 pints

Easy Vegetable Relish

6 onions	6 red peppers	1 hot pepper
4 cups sugar	1 tablespoon mustard seed	Salt
6 green peppers	1 head cabbage	
1 quart apple cider vinegar	1 tablespoon celery seed	

Grind vegetables fine. Salt lightly and let stand overnight. Drain and add sugar, vinegar, mustard seed and celery seed. Put in sterilized jars cold. Wait at least 2 weeks before serving.

Garden Salsa

¼ pound cucumber, quartered	1 ½ teaspoon Worcestershire sauce	6 ounces ripe cherry tomatoes, peeled
1 large clove garlic, peeled	1/3 cup red onion, chopped	
1 ¼ cups red peppers, chopped	2 tablespoon red wine vinegar	

Process vegetables in a food processor until finely chopped. Place in bowl and add remaining ingredients. Refrigerate overnight to allow flavors to blend. May be served with salmon.