

Cabbage and Pepper Relish

2 small heads of cabbage
6 sweet red peppers
8 onions peeled
2 quarts vinegar
1 tablespoon celery seeds

6 sweet green peppers
8 carrots peeled
1/2 cup salt
6 cups brown sugar
1 tablespoon white mustard seeds

Finely chop peppers, and onions in a food chopper. Place veggies in a large non-reactive pot, mix with salt and let stand for 3 hours. Drain and discard liquid. Boil vinegar, sugar and spices and pour over veggies and slowly boil and cook for 15 to 30 minutes until soft. Ladle into sterilized jars. Process in hot water bath for 5 minutes. Makes 14 pints.