

Dill Pickle Relish

8 pounds pickling cucumbers

1/2 cup Ball 100% Natural
Canning and Pickling Salt

2 teaspoons turmeric

1 quart water

1 pound yellow onions

1/3 cup sugar

2 tablespoons dill seed

1 quart white wine vinegar

Yield: about 6 half-pints.

Wash cucumbers; drain. Remove 1/16-inch from blossom and stem ends of cucumbers. Finely chop cucumbers in a food processor or food grinder. Place chopped cucumbers in a bowl and sprinkle with salt and turmeric. Pour water over cucumbers; let stand 2 hours. Peel and finely chop onions. Drain cucumbers. Rinse under cold water; drain. Combine cucumbers, onions, sugar, dill seed and white wine vinegar in a large saucepot; bring to a boil. Reduce heat and simmer 10 minutes. Carefully ladle hot relish into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe jar rim clean. Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly just until a point of resistance is met - fingertip tight.

Process 10 minutes in a boiling-water canner.