

Spicy Cabbage and Pepper Relish

1 medium head of cabbage
3 sweet red peppers
2 large onions peeled
1 quarts vinegar
1 cup brown sugar
1 teaspoon allspice

6 sweet green peppers
8 carrots peeled
1 gallon green tomatoes
1 cup white sugar
1 teaspoon cinnamon
1/2 cup salt

Finely chop peppers, and onions in a food chopper. Place everything including spices in a large non-reactive pot. Boil for gently for 30 minutes. Ladle into sterilized jars. Process in hot water bath for 5 minutes. Makes 12 pints.