

Green Tomato Relish



How to make and can THE BEST Green Tomato Relish. This simple canning recipe is made with green tomatoes, onions and bell peppers. It's a great recipe to save for unripe garden green tomatoes!

Course	Side Dish
Cuisine	American
Diet	Vegetarian
Keyword	green tomato relish
Prep Time	20 minutes
Cook Time	30 minutes
Total Time	50 minutes
Servings	2 pints
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Ingredients

- 1.83 pounds green tomatoes
- 1.33 cups onions equals about 8 large onions
- 0.5 red bell peppers halved, seeds removed
- 0.5 green bell peppers halved, seeds removed
- 0.5 cups white sugar
- 0.33 cups apple cider vinegar
- 0.5 tablespoons celery seed
- 0.5 tablespoons mustard seed
- 0.17 tablespoon salt

Instructions

How to Make

1. Place tomatoes, onions, green peppers and red peppers in a food processor and pulse until "relish" texture. You can do the tomatoes first, then the onions, and then the peppers. You will probably need to do this in batches and it might get a little messy.
2. Place cheesecloth over a large colander in the sink and add all of the relish, allowing it to sit on the cheesecloth to drain. I like to press down with my hands and then let it sit for 30 minutes to get out all of the extra water.
3. In a large pot add tomato relish mixture, sugar, apple cider vinegar, celery seed, mustard seed and salt. Bring to a boil over high heat, and then reduce to a simmer, stirring often for 5 minutes.

How to Can:

1. Sterilize jars. This will make (12) 1-pint jars or (6) 1-quart jars. I always recommend wide-mouth jars as they're easier to fill.

2. Add relish to the jars, filling to the top, and use a butter knife to press down to remove all air pockets from the sides. Add lids on top and then screw the bands on.
3. Place a canning rack in the bottom of a large pot, filling it halfway with boiling water. Carefully (!) lower the jars into the pot using a lifter, leaving about 2 inches between each jar. If your pot isn't big enough you might need to do this in batches. If needed, pour additional boiling water into the pot so all the jars are covered by 2 inches of water.
4. At full boil, cover with a lid and process for 30 minutes.
5. Carefully remove jars from the pot and place on towel covered table, making sure jars aren't touching and are a few inches apart from each other. Allow to cool completely.
6. Once cool, press down each top to make sure they were properly processed (the lid shouldn't pop up and down).
7. Store your canned relish in a cool dark cabinet or pantry. If stored properly, unopened relish will last for about 2 years.

Recipe Created by Pamela Reed for brooklynfarmgirl.com