

Green Tomato Relish

Ingredients:

- **3 cups chopped tomatoes (4 medium)**
- **1 cup chopped onion (1 medium)**
- **1/2 cup chopped sweet green and/or red bell pepper**
- **1/2 cup chopped jalapeno**
- **2 tbsp chopped garlic (4 cloves)**
- **1 cup chopped peeled apple (1 medium sweet apple)**
- **2/3 cup vinegar**
- **1/3 cup honey**
- **1/3 cup mustard**
- **1 tsp salt**
- **1/8 tsp celery seed**

Instructions:

- 1. Combine all ingredients in a stainless or enamel-lined kettle.**
- 2. Bring to a boil, then boil for 20–30 min, stirring frequently.**
- 3. Simmer on low for 20 min. Let cool.**
- 4. Store in containers and refrigerate for 4 hours or overnight before freezing.**

Tip: For mustard relish, mix 3 parts relish to 1 part prepared mustard.