

Chow Chow



4 quarts diced zucchini
2 medium heads cauliflower, diced
2 cups diced carrots
2 cups diced celery
6 medium onions, chopped
3 red peppers, chopped
water to cover
½ cup salt

Dressing:

2 cups water
½ tsp. turmeric
1 tsp. garlic salt
½ tsp. celery seed
1 tsp. alum

In a large container combine zucchini, cauliflower, carrots, celery, onions, and red peppers. Cover with salt water and soak at least three hours. Drain well. To prepare syrup, combine all ingredients in a large kettle and bring to a rapid boil. Add drained vegetables and boil three to five minutes. Spoon into sterilized quart canning jars and seal.

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