

Barb's Cranberry Relish



Barb introduced Cranberry Relish early to our family. It was a favorite in the Smith family. Grandma (Smith) Thoma's mother taught her this holiday treat. We enjoyed it at Thanksgiving, Christmas, and any other time we could encourage Barb to make it.

INGREDIENTS:

- 1/2 pd. - Fresh Cranberries
- 2 ea. medium Oranges
- 1/2 to 1 cup - Chopped Walnuts
- 1 cup - Sugar (Start with 3/4 cup, add as needed)

DIRECTIONS:

- 1.) Grind Cranberries, Oranges and Walnuts together, add Sugar to taste. This will make a little over a pint.
- 2.) Refrigerate overnight for the best taste but can be eaten after standing for at least 2 hours.

Recipe# relish01

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Ken's Corn Relish



The exact origin of the Corn Relish recipe is unknown. During my early introduction to restaurant buffets, it became a favorite of mine. Whether this is an original recipe given to me or my version of what I had enjoyed remains a mystery.

INGREDIENTS:

- 3/4 cup - Sugar {} 1/2 cup - Crisco Oil
- 1/4 cup - White Vinegar {} 1/2 tsp. - Celery Seed
- 1/4 tsp. - Mustard Seed (whole)
- 1 17oz. can - Whole Kernel Corn (drained)
- 1 16oz. can - Sauerkraut (drained) (Press to remove excess liquid)
- 1/2 cup - Green Bell Pepper {} 1/3 cup - Onion (Chopped)
- 1 2oz. jar - Pimiento (drained & diced)

DIRECTIONS:

- 1.) Combine Sugar, Crisco Oil, Vinegar, Celery Seed, and Mustard Seed in a medium serving bowl. Stir until Sugar dissolves.
- 2.) Add Corn, Sauerkraut, Green Bell Pepper, Onion, and Pimiento, mix well. Cover and refrigerate for at least 8 hours. (Best overnight)
- 4.) Drain and reserve liquid, stir ingredients before serving, serve reserved liquid on the side.

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Cousin Jean Croy's



Cucumber Relish

4c. ground, unpeeled, seeded, cucumbers (can be yellow)
 1c. ground green peppers 1/2c. ground red peppers
 3c. ground onion 2c. ground celery
 * Use coarse Blade 1/4c. salt 2^o onions = 3c.

Combine all veg. in large bowl. Sprinkle with salt, cover with cold water, let stand 4 hours. Drain thoroughly in colander, press out all excess liquid.

Combine: 2c. vinegar 3 1/2 c. sugar - 1 T. celery seed - 1 T. mustard seed

In large kettle - Bring to boil - stirring until sugar is dissolved. Stir in drained vegetables. Simmer 10 min.

Pack into jars = 5 pts

Cucumber Relish

Jean Croy

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Ken's version Summertime Picnic Relish



The original recipe came from COOKS.COM and then a Road 8 version Ken's version was applied. You will note Tomatoes are seeded. If you are not already preparing Tomatoes this way, start now. Leaving the seeds in gives a slight bitter taste, seeding gives a much better taste o all recipes using Tomatoes.

INGREDIENTS:

- 1 cup - Onion (chopped)
- 1 cup - Green Bell Pepper (chopped)
- 1 cup - Zucchini (peeled & chopped)
- 4 medium - raw Tomatoes (Peel, remove & discard seeds, then chop.)
- 2 medium - Galic Cloves (minced)
- 2 tbsps. - Vegetable Oil {} 2 tbsps. - Vinegar
- 1 1/2 tsps. - Salt {} 1/8 tsp. - Pepper
- 1/4 tsp. - Ground Mustard {} 1/2 tsp.- Sugar

DIRECTIONS:

- 1.) In a large skillet, cook and stir Onions, Green Bell Pepper, and Garlic Cloves, in oil over medium heat until Onions & Peppers are tender. Stir in remaining ingredients, heat to boiling, then cool.
- 2.) Can be eaten after cooled, but best covered and refrigerated at least overnight. This makes about 4 cups.

Recipe# relish02

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