

HOT DOG RELISH

- 3 medium carrots, pared and finely chopped**
- 3 medium sweet red peppers, seeded and finely chopped**
- 2 qts. finely chopped pickling cucumbers**
- 2 qts. finely chopped peeled green tomatoes**
- 2 qts. finely chopped onion**
- ½ c. pickling salt**
- 3 c. sugar**
- 1½ c. 5% acid strength vinegar**
- ½ tsp. cayenne pepper**
- 2 tblsp. mixed pickling spices**

Combine carrots, red peppers, cucumbers, green tomatoes and onion in large bowl. Sprinkle with salt. Let stand overnight.

Drain vegetables; place in large kettle. Add sugar, vinegar and cayenne pepper. Tie pickling spices in cheesecloth bag; add to kettle. Bring to boiling; reduce heat and simmer 45 minutes. Pour immediately into 6 hot pint jars, filling to within ¼-inch from the top. Adjust lids.

Process in boiling water bath 15 minutes. Start to count the processing time when water in canner returns to boiling.

Remove jars. Cool on wire racks 12 to 24 hours. Check jars for airtight seal. Makes 6 pints.