



Preparing and Canning Relishes

Rummage Relish

- 2 quarts cored, chopped green tomatoes (about 16 medium)
- 1 quart peeled, cored, chopped red ripe tomatoes (about 6 large)
- 1 quart chopped cabbage (about 1 small head)
- 3 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped sweet green peppers (about 2 medium)
- 1 cup chopped cucumbers
- 1 cup chopped sweet red peppers (about 2 medium)
- ½ cup canning or pickling salt
- 4 cups brown sugar
- 2 cloves garlic, minced
- 1 tablespoon celery seed
- 1 tablespoon ground cinnamon
- 1 tablespoon mustard seed
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- 2 quarts vinegar (5%)

Yield: About 8 pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Combine vegetables; add salt and mix thoroughly. Let stand 12 to 18 hours in refrigerator; drain thoroughly. Add sugar, spices and garlic to vinegar; simmer 10 minutes. Add vegetables; simmer 30 minutes. Bring to a boil.

Pack hot relish into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Variation – For **Curry Relish**, add 2 cups raisins and 1½ teaspoons curry powder when vegetables are added to pickling solution. Makes about 9 pints.

Table 1. Recommended process time for **Rummage Relish** in a boiling-water canner.

	Process Time at Altitudes of
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Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	25

This document was adapted from "So Easy to Preserve", 4th ed. 1999. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

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