Garden Mustard Relish

2-1/4 cups prepared vegetables (about 2 large carrots, 1/2 cucumber, 1/2 green pepper and 1 small onion)
1/4 cup white vinegar
2 tablespoons prepared mustard
2 teaspoons salt
1/2 teaspoon celery seed
1/2 teaspoon ground ginger
1 box powdered fruit pectin
2 cups sugar, measured into separate bowl

1. Bring boiling-water canner, half-full with water, to simmer. Wash jars and screw bands in hot, soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

2. Peel and finely chop carrots. Measure exactly 1 cup into 6- or 8-quart saucepot. Peel and seed cucumber. Finely chop cucumber; drain well. Measure exactly 1/2 cup into saucepot. Stem and halve green pepper; discard seeds. Finely chop pepper; drain well. Measure exactly 1/2 cup into saucepot. Peel and finely chop onions; drain well. Measure exactly 1/4 cup into saucepot. Stir in vinegar, mustard, salt, celery seed and ginger.

3. Stir pectin into vegetable mixture in saucepot. Bring mixture to full rolling boil (a boil that does not stop bubbling when stirred) on high heat, stirring constantly.

4. Stir in all sugar quickly. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with a metal spoon.

5. Ladle quickly into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Place jars into canner. Water must cover jars by 1 to 2 inches; add boiling water if needed. Cover; bring water to gentle boil. Process 10 minutes. Remove jars and place upright on a towel to cool completely. Check seals between 12 and 24 hours after processing.

Yield: 3 (1-cup) jars.

Original source: http://www.kraftfoods.com
Barbara Brown, Food Specialist
Oklahoma Cooperative Extension Service