

Spicy Tomato Relish (use instead of ketchup)

20 tomatoes, peeled and chopped

1 1/2 cup onions, chopped

1 cup green pepper, chopped

1 1/4 cup sugar, white or brown

2 teaspoons celery seed

2 teaspoons non iodized salt

3/4 teaspoon - each - cinnamon, cloves, ginger, allspice

1 cup vinegar

Mix all ingredients in a large, heavy, kettle. Bring to a boil and then simmer until as thick as desired. Stir to prevent sticking. Pour, boiling hot into hot jars. Leave 1/4" space at the top of the jar, and adjust lids. Process 35 minutes in boiling water bath. Makes 8 pints.