

## *VA Share the Harvest-Zucchini Salsa*

10 cups zucchini, peeled and shredded (about 2 huge or 4 regular)  
4 onions, chopped  
2 green bell peppers, chopped (you may substitute all peppers with 2 green chilies to give a hot flavor)  
2 red bell peppers, chopped  
¼ cup pickling salt  
1 Tbsp. pickling salt  
2 Tbsp. dry mustard  
2 Tbsp. garlic powder  
1 Tbsp. Cumin  
2 cups white vinegar  
1 cup brown sugar  
2 Tbsp. crushed red pepper flakes  
1 tsp. nutmeg  
1 tsp. black pepper  
5 cups peeled, chopped ripe tomatoes (about 4 large or 8 regular)  
2 Tbsp. cornstarch  
2 cans tomato paste (2 6 oz. cans or one 12-14 oz. can)



In a large bowl combine zucchini, onions, red pepper, green pepper, and salt. Mix together and cover. Let stand a few hours or overnight. Then rinse, drain well, and place into a large pot. Add mustard, garlic, cumin, vinegar, brown sugar, pepper flakes, cornstarch, nutmeg, black pepper, tomatoes, and tomato paste. Put into ½ pint or 1 pint jars. Bring to a boil and simmer for 15 minutes. Serves 4, time 15-20 minutes.