

Betty's "Fire and Ice" Veggie Relish Recipe



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In this video, Betty demonstrates how to make her zesty "Fire and Ice" Veggie Relish recipe. The recipe is very simple, consisting only of grape tomatoes, sliced cucumbers, and green onion tops, marinated in Italian salad dressing. It will be the brightest-colored and spiciest food on your table!

Ingredients:

- 10 oz. package grape tomatoes (or cherry tomatoes)
- 1 cucumber
- 1 bunch green onions (I only used the green tops.)
- 8 oz. Italian salad dressing (half of a 16 oz. bottle)

Cut 10 oz. of grape tomatoes into halves and place them in a medium mixing bowl. Now, slice 1 cucumber into thin slices on top of the tomato halves. Next, use kitchen shears to snip the green ends from 1 bunch of green onions on top of the tomatoes and cucumbers. Drizzle 8 oz. Italian salad dressing over the top and blend all of the ingredients gently with a large spoon. Finally, remove the prepared relish to a serving bowl (clear, if possible). Cover with plastic wrap and let stand 8 hours or overnight. You might want to stir this occasionally, or place it in a covered container, which you can shake occasionally to distribute the flavors. This is a gorgeous, tasty relish that will be eye-catching at your lunch or dinner!