**Strawberry Jam – 10 Minutes to Homemade**

2 cups crushed strawberries 4 cups sugar

¾ cup water 1 package Sure—Jell Fruit Pectin

Combine strawberries, sugar and water in saucepan; let come to a boil. Add pectin. Place in clean, boiled jars and clean new seals. Be sure each jar makes “pop” to make sure they are sealed.

**Tomato Relish**

Louise Windham

12 ½ pounds tomatoes 6 green bell peppers

4 onions 4 cups sugar

3 cups vinegar 1 tablespoon salt

1 teaspoon ground cloves 1 teaspoon ground cinnamon

1 teaspoon celery seed 1 teaspoon mustard seet

1 teaspoon allspice 1 teaspoon nutmeg

Peel tomatoes. Chop all vegetables. Combine sugar, salt and vinegar with chopped vegetables. Tie spices in cloth. Cook and stir about 5 hours. Seal in hot jars.

**Homemade Microwave Pickles**

1 large cucumber, thinly sliced 1 medium onion, thinly sliced

¾ cup sugar ½ cup white vinegar

½ teaspoon mustard seed ¼ teaspoon celery seed

¼ teaspoon turmeric 1 teaspoon salt

In a microwaveable 2-quart bowl, combine all ingredients; mix well. Microwave uncovered at 80% power 5 minutes, stirring halfway through. Allow pickles to cool. Cover and chill at least 2 hours before serving.