



**Nova Scotia
Apples**
Pick An Original



Crabapple Relish

- 2 lbs crabapples
- 2/3 cup white vinegar
- 2 1/3 cups white sugar
- 1/4 tsp salt
- 1/2 tsp ground cloves
- 1 tsp cinnamon

Remove stem and blossom ends from crabapples. Quarter and core the crabapples and grind in a food grinder or processor. Heat vinegar and sugar in a large heavy pot. Add ground crabapples, salt, cloves and cinnamon. Stir. Simmer over low heat for 45 minutes, stirring frequently, until thick. Ladle into hot sterile jars and seal.

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