

## 5 ideas for... SWEET RELISH

**In a pickle** over what to do with that giant jar from the cookout? No need to pull out another pack of hot dogs. This classic condiment adds a zippy sweetness to everything from chicken and beef to fresh veggies. The bright pickle-cabbage-pepper mix is simply irresistible. If you still haven't finished off your stash by summer's end, keep it on hand in the fridge. The tangy zing of the dishes below will add a little sunshine—and a lot of flavor—to your table any time of year.

**1 Cocktail Meatballs** Preheat oven to 425°F. Line 18" by 12" jelly-roll pan with foil. In large bowl, combine 1 lb. ground beef chuck, ½ c. plain dried bread crumbs, ½ c. finely chopped green onions, 3 Tbsp. relish, 1 large egg, ½ tsp. salt, and ¼ tsp. pepper until well mixed. With heaping teaspoon of mixture, shape ¾-in. meatball and place on prepared pan. Repeat with remaining mixture, spacing meatballs ½ inch apart. Bake 20 minutes or until browned. Makes 64 meatballs.

**2 Quick Russian Dressing** In med. bowl, whisk ½ c. light mayonnaise, 3 Tbsp. relish, 2 Tbsp. ketchup, ½ tsp. Worcestershire sauce, and 2 Tbsp. water until well blended. Cut 1 head iceberg lettuce into wedges. Spoon dressing over lettuce. Makes ¾ c. dressing.

**3 Bacon Deviled Eggs** Peel 8 hard-cooked eggs and cut each lengthwise in half. Transfer yolks to large bowl; arrange whites on serving plate. To bowl with yolks, add 2 Tbsp. mayonnaise, 2 Tbsp. relish, 1 Tbsp. yellow mustard, 1 tsp. water, and ½ tsp. pepper. Stir until well combined. Mound 2 tsp. mixture into each egg white. Sprinkle 2 slices cooked, crumbled bacon over filling. Makes 16.

**4 Summer Succotash** In 12-in. skillet, melt 2 Tbsp. butter on medium. Add 2 c. chopped yellow squash and ¼ tsp. each salt and pepper. Cook 1 minute or until just tender, stirring. Stir in 2 c. corn kernels and 2 c. frozen lima beans. Cover and cook 8 to 10 minutes or until tender, stirring occasionally. Uncover and stir in 3 Tbsp. relish. Makes 6 side-dish servings.

**5 Chicken & Radish Relish** Prepare outdoor grill for covered direct grilling on medium. Season 1 lb. skinless, boneless chicken thighs with ¼ tsp. each salt and pepper. Cover and grill 10 minutes or until juices run clear when meat is pierced with tip of knife, turning once. Meanwhile, in food processor with knife blade attached, pulse 6 trimmed radishes, ¼ c. packed fresh flat-leaf parsley leaves, 3 Tbsp. relish, 2 tsp. prepared horseradish, and ½ tsp. pepper until finely chopped. Spoon over chicken. Makes 4 servings.