

Pear Relish

Savannah · 28/09/2024

**Prep Time**

12 hrs

Difficult

Medium

Servings

13 hrs

Description

This pear relish is a great topping for hot dogs or even tortilla chips A great way to use extra pears

Ingredients

- - 12 large pears - 3 large onions
- coarsely chopped - 3 large green bell peppers
- seeded and coarsely chopped - 4 jalapeño peppers
- coarsely chopped - 2 cups apple cider vinegar - 2 cups white sugar - 9 ounces prepared mustard - 1 tablespoon salt - 10 (1 pint) canning jars with lids and rings
- or as needed

Instructions

1. Place pears into a large stockpot and add water to cover. Bring to a boil and cook until tender
2. about 20 minutes. Drain and allow to cool
3. then peel
4. core
5. and coarsely chop. Working in batches
6. process chopped pears
7. onions
8. green bell peppers
9. and jalapeño peppers in a food processor until finely chopped. Transfer pears and vegetables
10. including any juice
11. to a large pot. Stir in vinegar
12. sugar
13. mustard
14. and salt until well combined. Bring to a boil
15. reduce heat to medium-low
16. and simmer until flavors are blended and relish is thickened
17. about 1 hour. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack relish into the hot
18. sterilized jars
19. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with the lids and screw on the rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
20. cover
21. and process for about 20 minutes or the amount of time recommended for your area. Remove the jars from the stockpot and let rest
22. several inches apart
23. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
24. dark area.