

Sweet Pickle Relish

Savannah · 28/09/2024



Prep Time

14 hrs

Difficult

Medium

Servings

15 hrs 20 mins

Description

This chunky sweet relish is great to eat right away but its also nice to go into the pantry in the middle of winter crack open a jar and put some on your hot dogs Or mix some into macaroni salad for extra flavor

Ingredients

- - 8 medium cucumbers
- chopped - 2 medium onions
- chopped - 1 medium red bell pepper
- chopped - 1 medium green bell pepper
- chopped - ½ cup pickling salt - 2 cups cider vinegar - 1 tablespoon celery seed - 1 tablespoon mustard seed - 3 ½ cups white sugar

Instructions

1. Combine cucumbers
2. onions
3. and bell peppers in a large bowl. Add pickling salt
4. then pour in enough cold water to cover vegetables. Let soak for 2 hours. Thoroughly drain in a colander. Inspect six pint-sized jars for cracks and rings for rust
5. discarding any defective ones. Immerse in simmering water until relish is ready. Wash new
6. unused lids and rings in warm soapy water. Pour vinegar into a large
7. heavy stainless steel pot; add celery seed and mustard seed. Stir in sugar and bring to a boil; continue stirring until sugar is dissolved
8. 2 to 3 minutes. Add drained vegetables and return to a boil; this could take up to 10 minutes. Remove from the heat. Pack relish into hot
9. sterilized jars
10. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. 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
11. cover
12. and process for 10 minutes. Remove the jars from the stockpot and let rest
13. several inches apart
14. 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
15. dark area. From the Editor For safety when canning and preserving foods
16. contact your local extension for processing times in your area that will be specific to your altitude. Nutrition data for this recipe includes the full amount of pickling liquid. The actual amount consumed will vary.