



Sweet and Spicy Pepper Relish

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 50 mins

Description

This pepper relish spices everything from grilled cheese sandwiches to burgers and hot dogs Spoon some over a block of cream cheese and serve with crackers for an easy appetizer

Ingredients

- - 1 pound medium-hot red chile peppers or red jalapeños - 2 small red or orange bell peppers - stemmed
- seeded
- ribs removed - ½ large onion
- peeled and quartered - 1 ¼ cups white sugar - ¾ cup apple cider vinegar - 1 ½ teaspoons pickling salt

Instructions

1. Wearing rubber or latex gloves
2. trim tops off chiles. Pulse chiles
3. bell peppers
4. and onion in a food processor
5. working in batches
6. until finely chopped
7. about 1 minute per batch. Transfer to a nonreactive 3-quart pot. Stir sugar
8. vinegar
9. and pickling salt into chile mixture; bring to a boil. Reduce heat to medium and simmer
10. stirring more frequently toward the end of cooking to prevent scorching
11. until thickened
12. 20 to 30 minutes. Ladle relish into wide-mouth
13. ½-pint jars
14. leaving ½ inch headspace. Wipe the rims clean with a damp paper towel. Let cool to room temperature
15. about 1 hour. Screw on the lids and store in the refrigerator for 2 to 3 weeks or the freezer for up to 6 months.