

Pickled Pepper and Onion Relish

Savannah · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

5 hrs 10 mins

Description

This recipe is great on anything that you would put relish on. It's great on brats, hotdogs, and hamburgers. The ingredients are very simple and consist of bell peppers and onions. Great for using up all those end-of-the-season peppers. If you like it hot, you can add jalapeno peppers for a little spice.

Ingredients

- - 3 large onions
- cut into thin slices - 8 large green bell peppers
- cut into thin strips - 3 jalapeno peppers
- seeded and minced - 6 tablespoons pickling spice - 2 cups white sugar - 1 teaspoon salt - 2 cups apple cider vinegar

Instructions

1. Place onion
2. bell pepper
3. jalapeno pepper
4. pickling spice
5. sugar
6. salt
7. and vinegar into a large saucepan. Bring to a boil over high heat
8. then reduce heat to medium-low
9. and simmer 5 minutes
10. stirring occasionally. Pack pepper mixture into hot
11. sterilized canning jars
12. and fill with hot vinegar
13. leaving 1/4 inch headspace. Top with a sterilized lid
14. and screw on tops securely. Place jars into a canner or large stockpot
15. and cover with 2 inches of water. Bring to a boil
16. then reduce heat to medium
17. and simmer gently for 30 minutes. After 30 minutes
18. remove jars and allow to cool to room temperature. Refrigerate any jars that did not seal. Refrigerate after opening.