



Sweet Vidalia Onion Relish

Savannah · 29/09/2024



Prep Time

13 hrs

Difficult

Medium

Servings

200

Description

A sweet and tangy Vidalia onion relish can be used as you would most relish It is great on subs and cooked into cornbread

Ingredients

- - 4 large red bell peppers - 4 large green bell peppers - 4 large yellow bell peppers - 40 cups grated Vidalia onions - ¼ cup kosher salt - 2 large heads cabbage
- finely shredded - 3 tablespoons kosher salt - 9 cups white sugar - 2 quarts apple cider vinegar - 3 tablespoons ground turmeric - 3 tablespoons mustard seeds - 1 tablespoon celery seeds

Instructions

1. Roast bell peppers over an open flame or in broiler
2. turning frequently
3. until skins charred and blistered. Place in a bowl and cover with plastic wrap; let sit 5 to 10 minutes. Remove skins. Cut peppers in half
4. lengthwise. Remove and discard seeds and stems; chop flesh into small pieces. Set aside. Place grated onions in a colander to drain
5. then transfer to a large bowl; sprinkle with 1/4 cup kosher salt. Toss by hand. Add cabbage and 3 tablespoons kosher salt; toss by hand. Let sit 1 hour. Place onions and cabbage in a colander; squeeze out as much liquid as possible. Transfer to a piece of cheesecloth or towel; squeeze out additional liquid. Add onions and cabbage to a large pot over medium-high heat. Add roasted bell peppers. Stir in sugar
6. apple cider vinegar
7. turmeric
8. mustard seeds
9. and celery seeds. Bring to a low boil
10. stirring constantly to prevent onions from sticking to the bottom. Reduce heat to medium; simmer for 45 minutes
11. stirring often. Inspect 20 8-ounce jars for cracks and rings for rust
12. discarding any defective ones. Wash jars then place them into the canning pot with rack and boil them in water to sterilize. Wash new
13. unused lids and rings in warm soapy water. Fill a small pot half way with water and bring to simmer; place the lids into water. Take one jar out of the water at a time
14. put on canning funnel. Pack hot relish into hot
15. sterilized jar
16. filling to within 1/2 inch of the top. Run a clean knife or thin spatula around the insides of jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Repeat process with remaining relish and jars. Jars and relish must stay hot throughout canning process. Place jars in a bath of simmering water
17. covering by at least 1 inch. Process according to your local extension's guidelines
18. or 10 minutes. When jars start to seal and vacuum
19. the lids will make a popping sound and your canning was successful. Store opened jars in the refrigerator. Use within two weeks.