

sweet **pepper** relish



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Sweet Pepper Relish

About 6 pints

Prep time (for each) =



- ❑ 5 cups ground green bell peppers (about 7 or 8 peppers, or 3 to 4 pounds before grinding)
- ❑ 5 cups ground red bell pepper
- ❑ 1 ½ cups ground onions
- ❑ 2 ½ cups cider or white distilled vinegar (5% acidity)
- ❑ 2 cups sugar
- ❑ 4 teaspoons pickling salt
- ❑ 4 teaspoons mustard seed

Measure 5 cups of each type of peppers with their juice and 1 ½ cups of the ground onion including juice. Combine the peppers and onions and the remaining ingredients into a large stockpot.

Bring the mixture to a boil over high heat. Reduce heat and cook at a low boil for 30 minutes, stirring often to prevent scorching.

Fill the hot relish into prepared hot pint jars, leaving a ½-inch of headspace. If needed, remove air bubbles and re-adjust headspace to ½ -inch. Wipe rims of jars with a dampened clean paper towel. Adjust lids and bands. Process in a boiling water canner for 10 minutes.

If you are new to boiling waterbath canning, we suggest referencing a more detailed description of how to prepare and process your jars. Many resources are available and include "Ball Blue Book Guide to Preserving," National Center for Home Food Preservation (nchfp.uga.edu), and pickyourown.org.

