



Sweet Pepper Relish

- 5 cups ground green bell peppers
(About 7 to 8 peppers, or 3 to 4 pounds before grinding)
- 5 cups ground red bell peppers
(About 7 to 8 peppers, or 3 to 4 pounds before grinding)
- 1-½ cups ground onion
(3 medium yellow onions, 2.5 to 3 inches diameter, before grinding)
- 2-½ cups cider or white distilled vinegar (5%)
- 2 cups sugar
- 4 teaspoons pickling salt
- 4 teaspoons mustard seed

Yield: About 6 pint jars.

Procedure:

1. Wash and rinse pint or half-pint canning jars; keep hot until ready to fill. Prepare lids and ring bands according to manufacturer's directions.
2. Wash peppers well; trim to remove stems and seeds. Peel, core and wash onions. Cut peppers and onions into large pieces. Coarsely grind peppers and onions (see Note at end of procedure).
3. Measure 5 cups of each type of ground bell peppers with their juice, and 1-1/2 cups of the ground onion, including juice. Combine the measured peppers and onions with 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.
4. Fill the hot relish into prepared hot pint jars, leaving ½-inch 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.
5. Process in a boiling water canner according to the recommendations in [Table 1](#). Let cool, undisturbed, 12 to 24 hours and check for seals.

- continued -



Table 1. Recommended process time for **Sweet Pepper Relish** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pint or Pint Jars	10 min	15 min	20 min

Note: For recipe development, peppers and onions were ground using a stand mixer grinder attachment with the coarse blade.

Additional Note: *Refrigerate any leftover relish after filling jars, and enjoy freshly made!*