



Chayote and Pear Relish

3½ cups peeled, cubed chayote (about 2½ medium or 2 large, hard, crisp chayote)
3½ cups peeled, cubed Seckel pears (about 6 to 7 raw Seckel pears)
2 cups chopped red bell pepper
2 cups chopped yellow bell pepper
3 cups finely chopped onion
2 Serrano peppers, finely chopped*
2½ cups cider vinegar (5%)
1½ cups water
1 cup white sugar
2 teaspoons canning salt
1 teaspoon ground allspice
1 teaspoon ground pumpkin pie spice

*** Caution: Wear plastic or rubber gloves when handling and cutting hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

Yield: About 5 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash, peel and cut chayote and pears into ½-inch cubes, discarding cores and seeds. Chop onions and peppers.
3. Combine vinegar, water, sugar, salt and spices in a Dutch oven or large saucepot. Bring to a boil, stirring to dissolve sugar. Add chopped onions and peppers; return to a boil and boil for 2 minutes, stirring occasionally. Add cubed chayote and pears; return to the boiling point and turn off heat.
4. Fill the hot solids into clean, hot pint jars, to within 1 inch from the top of the jar. Cover with boiling hot cooking liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.

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Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. August 2003.

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5. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12-24 hours and check for seals.

| | | Process Time at Altitudes of | | |
|---------------|----------|------------------------------|------------------|----------------|
| Style of Pack | Jar Size | 0 - 1,000 ft | 1,001 - 6,000 ft | Above 6,000 ft |
| Hot | Pints | 15 min | 20 min | 25 min |

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