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

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
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</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Pints</td>
<td>15 min</td>
<td>20 min</td>
<td>25 min</td>
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</tbody>
</table>

**Table 1.** Recommended process time for Chayote Pear Relish in a boiling-water canner.