



Spicy Jicama Relish

9 cups diced jicama (you will need about 4 pounds purchased jicama)
1 tablespoon whole mixed pickling spice
one 2-inch stick cinnamon
8 cups white 5% vinegar
4 cups sugar
2 teaspoons crushed red pepper
4 cups diced yellow bell pepper
4-½ cups diced red bell pepper
4 cups chopped onion
2 fresh fingerhot peppers (about 6 inches each), finely chopped and partially seeded

Yield: About 7 pint jars

1. Wash and rinse 7 or 8 pint canning jars; keep hot until ready to use. Prepare lids.
2. Wash, peel and trim jicama; dice.
3. Place pickling spice and cinnamon on a clean, double-layer, 6-inch-square piece of 100% cotton cheesecloth. Bring corners together and tie with a clean string. (Or use a purchased muslin spice bag.)
4. In a 4-quart Dutch oven or saucepot, combine pickling spice bag, vinegar, sugar, and crushed red pepper. Bring to boiling, stirring to dissolve sugar. Stir in diced jicama, sweet peppers, onion and fingerhots. Return mixture to boiling. Reduce heat and simmer, covered, over medium-low heat about 25 minutes. Discard spice bag.
5. Fill relish into hot, clean pint jars, leaving ½-inch headspace. Cover with hot pickling liquid. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process 20 minutes in a boiling water canner. (See below for altitude corrections.) Let cool, undisturbed, 12-24 hours and check for seals.

Altitude adjustment: at 1,001 to 3,000 ft, process for 25 minutes; at 3,001 to 6,000 ft, process for 30 minutes; above 6,000 ft, process for 35 minutes.

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