



Tangy Tomatillo Relish

12 cups chopped tomatillos	1 cup canning salt
3 cups finely chopped jicama	2 quarts water
3 cups chopped onion	6 tablespoons whole mixed pickling spice
6 cups chopped plum-type tomatoes	1 tablespoon crushed red pepper flakes (optional)
1½ cups chopped green bell pepper	6 cups sugar
1½ cups chopped red bell pepper	6½ cups cider vinegar (5%)
1½ cups chopped yellow bell pepper	

1. Wash and rinse 6 to 7 pint canning jars; keep hot until ready to use. Prepare lids.
2. Remove husks from tomatillos; peel jicama and onion. Wash all vegetables well before trimming and chopping. Place chopped tomatillos, jicama, onion, tomatoes, and all bell peppers in a 4-quart Dutch oven or saucepot.
3. Dissolve canning salt in water. Pour over prepared vegetables. Heat to boiling; simmer 5 minutes. Drain thoroughly through a cheesecloth-lined strainer (until no more water drips through, about 15 to 20 minutes).
4. Place pickling spice and optional red pepper flakes 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.)
5. Mix sugar, vinegar and spices (in cheesecloth bag) in a saucepan; bring to a boil. Add drained vegetables. Return to boil; reduce heat and simmer, uncovered, 30 minutes. Remove spice bag.
6. Fill relish mixture into hot, clean pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process 15 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 6,000 ft, process for 20 minutes; above 6,000 ft, process for 25 minutes.

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