

Simple Sweet Relish

- 3 quarts (12 c) cucumbers, finely chopped
- 1 quart (4 c) onions, shredded
- 2 red peppers, finely chopped
- 2 green peppers, finely chopped

Sprinkle with $\frac{1}{4}$ cup pickling (course) salt and 3 cups water. Let sit for 4 hours. Drain but DO NOT RINSE.

Brine:

- 3 $\frac{1}{2}$ cups sugar
- 2 cups white vinegar
- 1 $\frac{1}{2}$ tsp tumeric
- 1 tbs dry mustard'
- 1 tbs celery seed

Mix and bring to a boil. Add drained vegetables and continue cooking until it has returned to a boil.

Paste:

- $\frac{1}{4}$ cup sugar
- 4 tbs cornstarch (heaping)
- vinegar to make a pouring consistency

Add to boiling mixture and cook until thick. You can add some green food colouring before adding the paste for a greener relish. Place lids in boiling water. When mixture is still hot, fill clean canning jars with relish to $\frac{1}{4}$ " to the top. Place a hot lid on the jar and tighten with ring. Place on counter in a draft free area and let cool. These will seal on their own as they cool.

"BEST EVER" CUCUMBER RELISH

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| 8 cups cucumbers (do not peel) | 3 cups vinegar |
| 2 cups onions | 3 cups sugar |
| 1 $\frac{1}{2}$ cups sweet peppers | 1 tbs mustard seed |
| 1 $\frac{1}{2}$ cups green peppers | 1 tbs celery seed |
| $\frac{1}{2}$ tsp red pepper | $\frac{1}{2}$ tsp turmeric powder |

Grind cucumbers, onions and peppers and put in a brine of $\frac{1}{2}$ cup salt to 2 quarts water. Let stand 2 hours. Then bring to a boil and drain. Add rest of ingredients and boil 10 minutes. Pack in sterilized jars.

Homemade Southern Sweet Relish

Have all vegetables scrubbed, trimmed, and ready to finely chop, grind, or process in the food processor. This is a delicious sweet relish, perfect for hot dogs and sausages, and it's a great condiment to serve with peas, beans, or limas.

Ingredients:

- 10 cups finely chopped unpeeled pickling cucumbers (approximately 3½ to 4 pounds of pickling cucumbers)
- 4 cups finely chopped red bell pepper, about 4 large peppers
- 3 cups finely chopped green bell peppers (about 2–3 large)
- 1 cup finely chopped celery (about 4 large ribs)
- 1 cup finely chopped peeled onion (about 2 medium onions)
- ½ cup pickling salt
- 3 ½ cups white vinegar
- 2 ⅓ cups granulated sugar
- 4 tablespoons mustard seeds
- 2 tablespoons celery seeds

Preparation:

Prepare your work area, the canner, jars, and lids. See [Preparing Jars for Canning and Boiling Water Bath Processing](http://southernfood.about.com/od/canning/qt/canning-jars.htm): [<http://southernfood.about.com/od/canning/qt/canning-jars.htm>]

Put chopped vegetables in a large stainless steel or enamel-lined pot. Stir in the salt, cover, and let stand at room temperature for 4 hours.

Put the vegetables in a large colander and drain. Rinse with cold water. Using your hands, squeeze out excess liquids.

Rinse out the pot you used for the vegetables. In the pot, combine the vinegar, sugar, mustard seeds, and celery seeds. Bring to a boil over medium-high heat. Add the drained vegetables and stir to blend. Bring back to a full boil; reduce heat to medium-low and simmer for 10 minutes.

Fill prepared jars, leaving a ½-inch headspace. Fit lids on jars and screw bands down to fingertip tightness. Process in a boiling water bath canner with water at least 1 inch above the jars for 10 minutes. Turn off heat, remove the canner cover, and wait 5 minutes before removing jars.

Makes 12 half-pint jars or about 6 pint jars