

# Sweet Pickle Relish

By Great Lakes  
Ace Hardware

## Ingredients

- 6 medium cucumbers
- 3 green and/or red sweet peppers
- 6 medium onions
- 1/4 cup pickling salt
- 3 cups sugar
- 2 cups cider vinegar
- 2-1/2 tsp. celery seed
- 2-1/2 tsp. mustard seed
- 1/2 tsp. turmeric

## Directions

Wash cucumbers and peppers. Chop, discarding seeds from both peppers and cucumbers. Measure 6 cups of cucumbers and 3 cups of peppers. Peel and chop onions; measure 3 cups. Combine vegetables in a large bowl. Sprinkle with salt; add cold water to cover. Let stand, covered, at room temperature for 2 hours.

Pour vegetable mixture into colander set in sink. Rinse with fresh water and drain well.

In a 4 qt. Dutch oven combine sugar, vinegar, celery seed, mustard seed, and turmeric. Heat to boiling.

Add drained vegetables; return to boiling. Cook over medium high heat, uncovered, stirring occasionally, about 10 minutes or till most of the excess liquid has evaporated.

Ladle relish into hot, clean half-pint canning jars leaving 1/2-inch headspace. Wipe the jar rims, adjust lids until fingertip tight. Process filled jars in a boiling water canner for 10 minutes( start timing after water boils after jars are put in). Remove jars from the canner and cool.

