

Sweet & Spicy Pickle Relish

By Great Lakes
Ace Hardware

Ingredients

- 1 gallon ground cucumbers
- 2 onions ground
- 4 green peppers ground
- 1 jalapeno (remove seeds for more mild taste)
- 1/3 cup salt
- 4 cups sugar
- 1 pint vinegar
- 1 tsp. celery seed
- 1 tsp. mustard seed
- 1 tsp. turmeric

Directions

Mix ground cucumber, ground onions, ground green peppers, jalapeno, and salt together. Let stand for three hours.

Bring sugar, vinegar, celery seed, mustard seed and turmeric to a boil.

Drain and squeeze out the relish (first set of ingredients). Add the relish to the hot syrup (second set of ingredients) and let simmer for 10-15 minutes until transparent and heated through. Seal in hot jars and set in boiling bath for 5 minutes.

