Pickled or Non-Fermented Foods:  
Pickled Pepper-Onion Relish

United States Department of Agriculture, Extension Service

**PICKLED PEPPER-ONION RELISH**

- 6 cups finely chopped onions
- 3 cups finely chopped sweet red peppers
- 3 cups finely chopped green peppers
- 1-1/2 cups sugar
- 6 cups vinegar (5 percent), preferably white distilled
- 2 tbsp canning or pickling salt

**Yield:** 9 half-pints

**Procedure:** Wash and chop vegetables. Combine all ingredients and boil gently until mixture thickens and volume is reduced by one-half (about 30 minutes). Fill sterile jars, with hot relish, leaving 1/2-inch headspace, and seal tightly. For more information on sterilizing jars see "Jars and Lids." (FCS 8255). Store in refrigerator and use within one month. **Caution:** If extended storage is desired, this product must be processed.

Process according to the recommendations in Table 1.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or Pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
</tbody>
</table>

Table 1. Recommended process time for Pickled Pepper-Onion Relish in a boiling-water canner.

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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