



Pickled or Non-Fermented Foods: Pickled Pepper-Onion Relish¹

 United States Department of Agriculture, Extension Service²

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

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

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