

Red Pepper Jam

12 sweet red peppers, seeded

1 TBSP salt

2 C vinegar

2 C sugar

Grind peppers using a medium knife. Add salt and let stand overnight. Drain well, then combine with the vinegar and sugar. Stir over moderate heat until mixture boils. Reduce heat and simmer until thick as any jam, stirring frequently. Seal in hot sterilized jars. About 2 pints. This sweet relish is unequaled as a spread for sandwiches when used with cream cheese...got this one from an old canning book.