

## **Copycat Harry and David Pepper & Onion Relish Elaine Blonigen**

Updated about 2 months ago Harry and David's pepper & onion relish is one of my guilty pleasures. If you mix it with cream cheese it is to die for when spread on crackers. When I make that people always asks me what it is. I buy it on sale and keep extra jars on hand to send home with them. Not anymore. Now we have this! This recipe is perfected and taste exactly like the original. I'm excited to never have to buy it again.

Come visit...I'll send you home with some! \*This recipe yields 18 half pints. I use half pints because one half of an 8 oz. jar mixes perfectly with one 8 oz. cream cheese for devouring with crackers. You can do pints if you like because this is also great with a pork tenderloin or grilled chicken cutlets. As a relish on hot dogs, on a sandwich, or on taco's too. I pressure canned this but it can also be WB 10 minutes because it has enough vinegar and sugar. It might seem like a lot of spice, but it is needed to balance the sugar. You can cut back on the jalapenos if you don't like a little heat or use more if you like it spicier. It seems like a long time to cook but it will make a beautiful transformation from orange/red to a deep jewel ruby red. \*Remember, this is a relish, not a jam, so it won't set up as firm as a jelly or jam.

6 cups fresh tomatoes, skinned diced and drained ( or 5 14.5 oz. cans diced tomatoes)

6 very big red peppers,

diced 6 jalapenos, diced, leaving the seeds in two of them

3 Spanish onions (or your favorite sweet onion),

diced 8 cups sugar

2 tbs. salt

1 tsp. cayenne pepper

3 cups white vinegar

2 boxes sure jell pectin -

Put first 8 ingredients in a large heavy bottom pot. Everything except the pectin. Bring to a boil, reduce heat and simmer for 2 1/2 hours. This is very important for it to set up perfectly. Stir occasionally, especially the last half hour to keep from scorching.- Prepare your jars & lids. Get your WB ready if using WB. If pressure canning add 3 quarts warm water and 3 Tbs. white vinegar to the pressure canner. - After 2 1/2 hours of cooking carefully mix in your two boxes of pectin. Return to a hard boil and boil, stirring constantly for 1 minute. -Fill jars with 1/2" headspace. Wipe your jars and rims and place lids and rings. - PC at 11 lbs. for 15 min.. Remove to towel when finished processing and let sit undisturbed for 24 hrs. before removing rings.