

Hot Pepper Relish by Vickie Wright

18 red chili peppers, seeded and stemmed

18 green chili peppers, seeded and stemmed (you can use green bell peppers for less heat)

4 lbs. onions, peeled (about 6-8)

1 tablespoon canning salt (You can use regular salt)

boiling water

2 1/2 cups cider vinegar

2 1/2 cups sugar

Directions:

Put peppers and onions through food chopper, or chop in water in blender and drain.

Place in 6 quart kettle. Add salt; cover with boiling water. Let stand 10 minutes. Drain and discard liquid.

Add vinegar and sugar to vegies. Bring to boil, simmer 20 minutes.

Ladle into 7 pint jars, pressing down as you pack so liquid covers vegies Wipe jar rim, adjust lids. Process in boiling water bath 15 minutes. Start to count processing time when water in canner returns to boiling.

Remove jars.