

## **Sweet Pickle Relish**

Prep Time: 5 hrs

Total Time: 10 hrs 20 mins

Yield: 6 pints

About This Recipe

"A basic, sweet pickle relish recipe for canning."

Ingredients

4 cups ground cucumbers, unpeeled

1 1/2 cups ground green bell peppers(I used one green, one red & one yellow pepper)

3 cups finely diced celery

Very large Vidalia Onion

1/4 cup salt

3 1/2 cups sugar

2 cups white vinegar

1 teaspoon celery seed

1 teaspoon mustard seeds

6 teaspoons chopped dill (optional)

Directions

Combine all veg in a large bowl, sprinkle with salt, add water to cover and let stand for 5 hours.

Drain well and press out remaining liquid.

Combine remaining ingredients and bring to a boil.

Stir until sugar is dissolved.

Stir in veg and simmer for 10 minutes.

Pack into clean hot jars leaving 1/2 inch head space.

Process 10 minutes in a boiling water bath at altitudes up to 1000 feet.