

**Dill Relish** By Connie Stephens Rose on Wednesday, August 21, 2013 at 9:00am

6 cups cucumbers, chopped  
1-3/4 cups onions, finely chopped  
1-3/4 cups red bell peppers, finely chopped  
1/2 cup salt  
6 cups water  
4 cups cider vinegar  
1 cup sugar (optional)  
1 tablespoon mustard seeds  
1 teaspoon celery seed  
3 garlic cloves, minced  
1/4 cup dill weed, very finely chopped

Directions: Put cucumber, peppers, onion in container with salt and ice cold water. Let sit 3 hours. Drain and rinse thoroughly with cold water and drain well again. Bring vinegar, sugar, and remaining ingredients to a boil in a large pan, stirring to dissolve sugar. Add drained, chopped vegetables, and return to boil. Reduce to simmer and continue boiling until relish reaches desired consistency - 15 to 30 minutes. Ladle into hot pint jars, 1/2 inch headspace. Adjust 2-piece caps, process in boiling water bath for 15 minutes.