

Naturally Pickled Relish

Ingredients:

· 3 med Cucumbers

· 3 med Onions

· 1 sm Red Bell Pepper

· 1 sm Green Bell Pepper

· 1/8 c Pickling Salt

· 1½ c Cane Sugar

· 1 c Lemon Juice

· 1¼ t Celery Seed

· ¼ t Turmeric

· 1/8 t Cloves (opt)

Directions:

1. Cut all vegetables up and place in blender add water and pulse or grind 5-6 times, then places veggies into pot.

2. Boil for 10 minutes in 1-1½ quart of water, then drain well.

3. In large pot, add sugar, juice and seasonings. Heat to boiling, add veggies and return to boiling. Turn heat down to medium and cook uncovered for 10 minutes or until most of the excess liquid is gone.  Remember to stir occasionally.

4. Ladle relish into hot, clean half pint canning jars, leaving ½ inch headspace.  Wipe jar rims and adjust lids.

5. Process filled jars in a boiling water bath for 10-15 minutes.

6. Remove jars from boiling water bath and cool on racks.