

# **Sweet Pickle Relish**

by Elizabeth, [OhioThoughts Blog](#)

*Makes 7 half pints*

## **Ingredients:**

6 medium cucumbers  
3 green and/or red sweet peppers  
6 medium onions  
1/4 cup pickling salt  
3 cups sugar  
2 cups cider vinegar  
2 1/2 teaspoons celery seed  
2 1/2 teaspoons mustard seed  
1/2 teaspoon turmeric

## **Directions:**

Wash cucumbers and peppers. Chop, discarding pepper stems and seeds; seed cucumbers, if desired. Measure 6 cups of cucumber and 3 cups of peppers. Peel and chop onions; measure 3 cups. Combine vegetables in a large bowl. Sprinkle with salt; add cold water to cover. Let stand, covered, at room temperature for 2 hours. Pour vegetable mixture into colander set in sink. Rinse with fresh water and drain well. In a 4-quart pot combine sugar, vinegar, celery seed, mustard seed, and turmeric. Heat to boiling. Add drained vegetables; return to boiling. Cook over medium heat, uncovered, stirring occasionally, about 10 minutes or until most of the excess liquid has evaporated. Ladle relish into hot, clean half-pint canning jars, leaving 1/2-inch headspace. Wipe the jar rims; adjust lids. Process filled jars in a boiling-water canner for 10 minutes. Remove the jars from the canner; cool jars on racks.

## **Notes:**

*-For best results use garden fresh ingredients! (Farm mkt or home grown)  
-I used red bell peppers, as green bell peppers have a strong flavor.  
-I used a mixture of sweet and red onions.  
-The recipe is best not doubled. Make one batch at a time.*

