

Million Dollar Sweet Pickle Relish

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For the Relish:

8 large cucumbers, *peeled, seeded and diced* (about 2 quarts diced)
2 cups of chopped onion
3 green bell peppers, chopped
3 red bell peppers, chopped
1 large can of pimento, *drained and chopped, optional*
2 tablespoons of kosher salt

For the Syrup:

1 quart of white or cider vinegar
4 cups of granulated sugar
2 teaspoons of finely minced garlic
2 tablespoons of mustard seed
2 tablespoons of celery seed
1/2 teaspoon of turmeric
1/4 teaspoon of red pepper flakes, or to taste, *optional*

In a large glass or plastic bowl, mix together the cucumbers, onion and peppers; toss to mix well. Add salt, stir, cover and refrigerate; let stand 6 hours or overnight, stirring occasionally. Drain well, but do not rinse.

In a large pot, mix together the vinegar, sugar, garlic, mustard seed, celery seed, and turmeric. Bring to a boil, stirring regularly until sugar is dissolved. Add in the drained vegetables and red pepper flakes, if using, return to a boil, reduce to medium and simmer for 30 minutes. Use a slotted spoon to transfer relish into sterilized jars and top off with syrup. Seal, refrigerate, or process for canning.

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To Process for Canning: Sterilize jar and lids. Prepare a hot water bath. Pack hot pickles and liquid into hot jars, leaving 1/4-inch headspace. Add [Pickle Crisp](#) to each jar if desired. Remove air bubbles. Add lids and rings and process for 15 minutes in a boiling-water canner.

Cook's Notes: I am not a professional canning expert. Please consult [a professional canning resource](#) for details on water bath canning before attempting to home can.

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