



## Sweet Pickle Relish

*Very easy to make and great on sandwiches and hamburgers as well as hot dogs. Enjoy!!*

### *Ingredients:*

- 6 lbs. Cucumbers, with peel
- $\frac{1}{4}$  c Finely chopped red pepper, packed
- 3  $\frac{1}{3}$  tbsp. Course (pickling) salt
- 2  $\frac{2}{3}$  c Granulated sugar
- 1 c. White vinegar
- 1 c. Water
- 1 tsp. Mustard Seed
- $\frac{1}{2}$  tsp. Onion powder
- $\frac{1}{2}$  tsp. Celery salt
- Green food coloring (optional)

### *Preparation:*

*Cut cucumbers lengthwise and remove seeds. Small cucumbers are best because of more green peel being added. Put cucumbers and red pepper through food grinder or food processor. Mix in salt. Cover and let stand on counter overnight - it will drain.*

*Drain. Turn into large saucepan. Add remaining ingredients. Bring to a boil on medium heat, stirring until sugar dissolves. Boil for 30 minutes stirring occasionally. If you like, you may add a wee bit of green food coloring to make it a touch greener, like store-bought sweet pickle relish. Pour into hot sterilized half pint jars to within  $\frac{1}{4}$  inch of top. Place sterilized metal lids on jar and screw metal lids on securely. For added assurance against spoilage, you may choose to process in a boiling water bath for 5 minutes. Makes 4 half pints. Enjoy!*