

SWEET RED PEPPER RELISH

12 green peppers, large
6 lg. onions
1/2 gallon boiling hot water
2 tsp. celery seed
12 red sweet peppers
3 sm. hot peppers
1/2 c. salt not iodized
2 1/2 c. sugar
Cider vinegar

Chop vegetables with food chopper, using coarse blade. Mix salt in. Pour hot water over and let stand for 15 minutes. Drain well. Add celery seed and sugar. Cover with vinegar. Cook 40 minutes. Put in sterile jars and seal.

Makes 6 pints. May be processed in boiling water bath for 10 minutes if desired.

This is good one beans or as a relish for hot dogs and hamburgers.

13 C. diced multicolored peppers

6 C. diced onions

3 C. cider vinegar

2 1/2 C. sugar

1 T. salt

2 t. mustard seed

1 t. celery seed

Combine all ingredients in a large pot. Bring to a boil, cover and simmer for 20 minutes. Pour into hot, sterilized jars, leaving 1/4 inch headspace. Adjust lids. Process for 15 minutes in a hot water bath.

Yield: 7 pints