

Classic Pickle Relish

USDA / NCHFP Tested

YIELD ~9 Pint Jars	SOAK TIME 4 hrs + 1 hr	REFRIGERATE 24 Hours	PROCESSING Water Bath
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INGREDIENTS

- 3 qts finely chopped cucumbers
- 3 cups chopped sweet green peppers
- 3 cups chopped sweet red peppers
- 1 cup chopped onions
- ¾ cup canning/pickling salt
- 4 cups crushed ice
- 8 cups water (for initial soak)
- 2 cups granulated sugar
- 6 cups white vinegar (5% acidity)

SPICE BAG MIX

Combine in cheesecloth or spice bag:

- 4 tsp mustard seed
- 4 tsp ground turmeric
- 4 tsp whole allspice
- 4 tsp whole cloves

INSTRUCTIONS

- Brine & Crisp:** In a large non-reactive bowl, combine chopped cucumbers, green/red peppers, and onions. Add salt, 4 cups ice, and 8 cups water. Let stand for **4 hours**.
- Rinse & Ice:** Drain thoroughly. Re-cover vegetables with fresh ice water and let stand for **1 additional hour**. Drain thoroughly a second time.
- Steep Pickling Liquid:** Prepare spice bag with mustard seed, turmeric, allspice, and cloves. Add spice bag to sugar and vinegar in a pot. Heat to boiling, then pour hot liquid over drained vegetables. Cover and **refrigerate for 24 hours**.
- Simmer & Pack:** Heat the entire mixture back to a boil. Pack hot relish into clean, hot jars, leaving **½-inch headspace**. Remove air bubbles, adjust lids and rings to fingertip tight.
- Process:** Process in a boiling water bath canner according to altitude adjustments below.

Jar Size	0 – 1,000 ft	1,001 – 6,000 ft	> 6,000 ft
Half-Pints or Pints	10 min	15 min	20 min

GREEN PIG FARM TIPS

- **For Uniform Texture:** Pulse veggies in a food processor, but do not puree! You want distinct, crisp bits for the best mouthfeel.
- **Labeling Tip:** Use a thermal label printer to mark your jar lids with the processing date and batch number so your pantry stays perfectly organized!

BATCH & CANNING NOTES