

Pickled or Non-Fermented Foods: Pickled Pepper-Onion Relish¹

United States Department of Agriculture, Extension Service²

Pickled Pepper-Onion Relish

6 cups finely chopped onions
3 cups finely chopped sweet red peppers
3 cups finely chopped green peppers
1-1/2 cups sugar
6 cups vinegar (5 percent), preferably white distilled
2 tbsp canning or pickling salt

Yield: 9 half-pints

Procedure: Wash and chop vegetables. Combine all ingredients and boil gently until mixture thickens and volume is reduced by one-half (about 30 minutes). Fill sterile jars, with hot relish, leaving 1/2-inch headspace, and seal tightly. For more information on sterilizing jars see “Jars and Lids,” (FCS 8255). Store in refrigerator and use within one month. **Caution: If extended storage is desired, this product must be processed.** Process according to the recommendations in [Table 1](#).

Table 1.

Recommended process time for Pickled Pepper-Onion Relish in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

1. This document is Fact Sheet FCS 8237, one of a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Revised: July 2005. Reviewed: May 2011. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. Please visit the EDIS website at <http://edis.ifas.ufl.edu>.
2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.